

THE NATIONAL

SEPTEMBER 12, 1953

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

LIBRARY
A. & M. COLLEGE OF TEXAS

Afrol

CURE

"HONEY SWEET" SUGAR CURE-

**CONTAINS THE NECESSARY AMOUNT OF
ESPECIALLY PREPARED SUGAR, AND NO SALT**

- ★ MOST UNUSUAL COLOR
- ★ FINE, SWEET FLAVOR
- ★ LONGEST PRESERVATION

OF CURED SAUSAGE AND S.P. MEAT

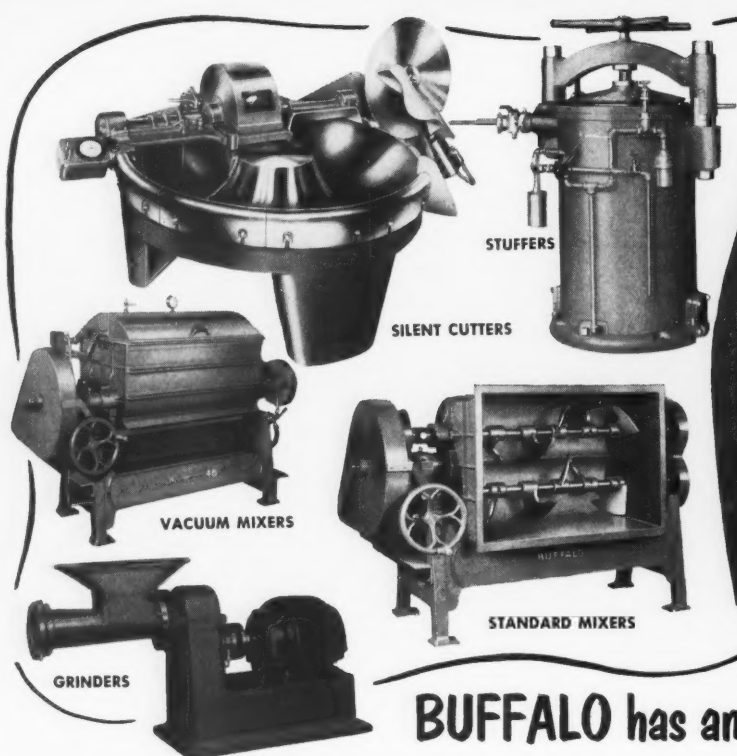
Manufacturers of Binders, Seasonings, Dry and Liquid
Seasoning Compounds

AFRAL

C O R P O R A T I O N

1933 SOUTH HALSTED STREET, CHICAGO 8, ILLINOIS

664.905
N27



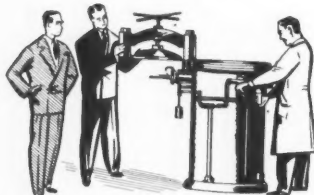
JOHN E. SMITH'S SONS CO.
BUFFALO MACHINERY

The Equipment
with the best
reputation* is
**THE BEST
EQUIPMENT
FOR YOU**

BUFFALO has an outstanding reputation for **PROMPT, COURTEOUS CUSTOMER SERVICE**

Equipment is no better than the service that backs it up. With BUFFALO, you get the very best of both—the best equipment of its type manufactured plus the best customer service it is possible to provide.

*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.



INSPECTION SERVICE . . . When a "Buffalo" man calls he's interested in seeing that you get the performance you expect from your BUFFALO equipment. He'll check to make sure it's doing a perfect job.



ADVISORY SERVICE . . . "Buffalo" representatives are alert and well informed. They're glad to share their knowledge with you on any subject from plant layout to selection of proper equipment. Consult them.



PARTS SERVICE . . . We try to build machines that "last forever." But when by chance you need replacement parts we rush them to you, working night and day if necessary to keep your plant in production.

Buffalo

QUALITY SAUSAGE MACHINERY

for more than 80 years

John E. Smith's Sons Co.

50 Broadway

Buffalo 3, N. Y.

Sales and Service Offices in Principal Cities

This, we believe...

A good name is the greatest reward any man
or company can attain . . .

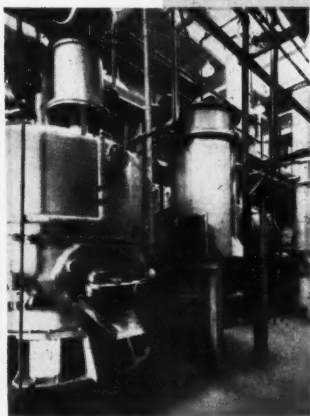
A good name is honor, character, integrity
and pride—in every product bearing that
name, in all dealings under that name . . .

A good name is a responsibility to sustain.

Your confidence in the quality of Griffith products, and our integrity, is a trust and an obligation we always treasure. We know, by keeping faith with you, our reward is long enduring.

Leonce E. Griffith

PRESIDENT



PEPPEROLAL* and SOLUBLIZED SEASONINGS, made from Griffith's own spice extraction. A new high standard in flavor quality maintained under laboratory control. *Reg. U.S. Pat. Off.

PRAGUE POWDER — Reg. U.S. Pat. Off.—A meat-curing compound, made or for use under U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626.



PURIFIED* GROUND SPICE and CEREAL BINDERS—Processed to minimize risk of spoilage from foreign substances. *U.S. Sterilization Pat. Nos. 2107697, 2189947, 2189949.



"G-5" . . . A 100% fat-soluble Antioxidant. Integrates with fat by easy stirring. Provides long protection against rancidity. An exclusive Griffith Formula.

THE *Griffith* LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 58, 4900 Gifford Ave.
In Canada—The Griffith Laboratories, Ltd. • TORONTO 2, 115 George St.

New Method for Improving Lard Quality

SPARKLER FILTRATION

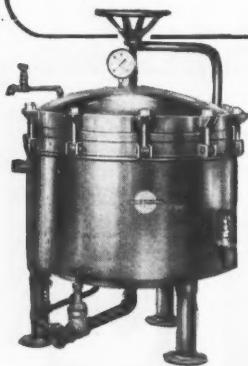
A new method of lard filtration, made possible by Sparkler Horizontal Plate construction, offers both large and small packing plants the advantage of space and cost-saving design and improved product quality.

The seven points listed below serve to point out only a few of the many features provided by Sparkler Filters which mark a new step forward in the processing of this product by the meat packing industry.

1. A better quality of lard is produced because the first run of lard through the Sparkler filter is not contaminated by rancid lard and soap particles retained in freshly laundered press cloths.
2. More insoluble material is removed by the evenly spread filtering medium on the horizontal plates. Cake is not subject to cracking, flow is always with gravity.
3. The Sparkler filter is totally enclosed thus eliminating oxidation of hot lard, a reaction wherein the lard loses a certain amount of its stability or keeping qualities. Higher stability lard is delivered to votators.
4. All steel construction prevents deterioration of lard by contact with copper or bronze fittings.
5. Saves approximately one-half the lard lost by adhering to filter cake because only one-half the usual amount of filter aid is required by the Sparkler Filter for the same total volume of lard filtered.
6. Saves labor in cleaning because filter paper is disposable, no laundry charges for cleaning cloths.
7. Less floor space is required for a Sparkler Filter than other types.

Sparkler Horizontal Plate Filters have been the standard equipment for fine filtration in the food, chemical, edible oils, and other industries for over twenty-five years. The introduction of Sparkler Filters for lard filtering is a natural step toward a better lard product.

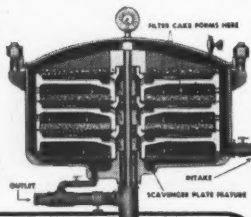
We invite correspondence on your particular problem. You will receive the advice of engineers with more than a quarter of a century of experience in this specific field.



Section showing plates with filter cake in horizontal position and flow through filter.



Sparkler Horizontal Plate Filter, Model 33-S-17. This is a steam jacketed type of 5000 GPH capacity.



SPARKLER MANUFACTURING COMPANY
MUNDELEIN, ILLINOIS

THE NATIONAL *Provisioner*

VOLUME 129 SEPTEMBER 12, 1953 NUMBER 11

Contents

| | |
|--|----|
| Labor, Packer Progress Stalled..... | 11 |
| What Linking, Stripping Units Can Do.... | 12 |
| Halleck, McFarland AMI Speakers..... | 14 |
| Plant Operations— | |
| Use of Phosphate in Curing..... | 17 |
| Savings Through Heat Recovery..... | 17 |
| Up and Down the Meat Trail..... | 23 |
| New Trade Literature..... | 27 |
| New Equipment and Supplies..... | 30 |
| Classified Advertising..... | 52 |

EDITORIAL STAFF

EDWARD R. SWEM, *Vice President and Editor*
VERNON A. PRESCOTT, *Managing Editor*
BETTY STEVENS, *Associate Editor*
GREGORY PIETRASZEK, *Technical Editor*
GUST HILL, *Market Editor*

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: Whitehall 4-3380
HARVEY W. WERNECKE, *Vice President and Sales Manager*
FRANK N. DAVIS
ROBERT DAVIES
F. A. MacDONALD, *Production Manager*
CHARLES W. REYNOLDS, *New York Representative*, 18 E. 41st St. (17) Tel. LExington 2-9092, 2-9093
Los Angeles: McDONALD-THOMPSON, 3727 W. 6th St. (5) Tel. DUnkirk 7-5391
San Francisco: McDONALD-THOMPSON, 625 Market St. (5) Tel. YUkon 6-0647
Seattle: McDONALD-THOMPSON, 1008 Western Ave. (4) Tel. Elliott 3767

DAILY MARKET SERVICE (Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC. Publisher of
THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, *Chairman of the Board*
LESTER I. NORTON, *President*
A. W. VOORHEES, *Secretary*

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1953 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



Unions Call Conference of Swift Locals

Negotiations between Swift & Company and the two major packinghouse unions over the latter's demands for wage increases and hospitalization insurance programs were apparently stuck on "dead center" this week.

Calling a 2.8c an hour package offer "picayune," Earl Jimereson, president of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and Ralph Helstein, president of the United Packinghouse Workers of America, CIO, announced that an "emergency joint conference" of delegates from all locals of the two unions in Swift plants has been scheduled for Tuesday, September 15, in Chicago to plan next union steps.

The union officials said that Armour and Company has made proposals "considerably in excess" of the amount offered by Swift. The Armour offer is understood to total about 5.8c. The unions are reported to be seeking a total of 17½c, including a 12½c pay increase.

Negotiations between the two companies and the unions were recessed two weeks ago, and no new meetings have been scheduled.

USDA 'Competitive' Beef-Buying Hit

The Oklahoma Cattlemen's Association has charged that the government's beef-buying program is a failure and asked President Eisenhower for help. The association, which wants the government to pay above market quotations to bolster prices, prepared a resolution asking the President to instruct the USDA to buy beef on a non-competitive basis. "It seems like they've been trying to buy it (beef) as cheap as they can and they're running the market down on us," said W. E. Van Vacter, the association's executive secretary.

New Farm Policy Advisers Meet

The new National Agricultural Advisory Commission appointed by President Eisenhower late last week met in Washington over the week end to begin wading through the many proposals which have been made concerning future farm programs. The 15 persons named to the bi-partisan commission include Homer R. Davison, Chicago, vice president of the American Meat Institute, and Albert Mitchell, Albert, N. Mex., past president of the American National Livestock Association.

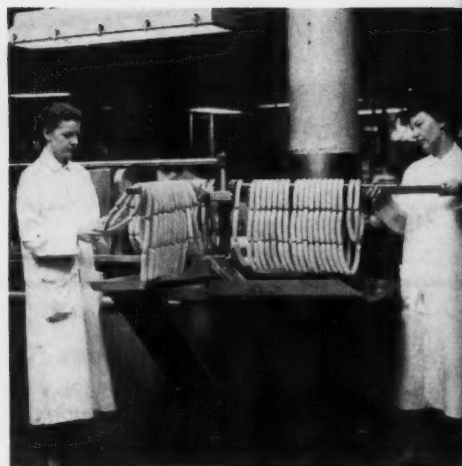
Hill for Pending 'Good Faith' Bills

Representative William S. Hill (R-Colo.), chairman of the House Small Business Committee, says that pending "good faith" bills in Congress are "clearly in the interest of small business." His statement in the Congressional Record refers specifically to HR 4170 by Representative Walter (D-Pa.), now before the House Judiciary Committee, and S 1377, now before the Senate Judiciary Committee, which permit a seller to absorb part or all transportation costs on goods sold in competition with a local producer in distant markets.



Linking Operation

In front view of the linking machine, left photo shows how 55-ft. strand is fed into unit. At right is capstan arrangement that facilitates removal of product on sticks.



'Speed Team' for Link and Strip

PILOT production models and performance records of the Kart-ridg-Pak Machine Co. sausage linking and stripping machines, which have been in operation in a large mid-western sausage kitchen since early in 1953, were revealed this week at Chicago.

The linker has maintained production rates of over 50,000 lbs. for a 40-hour week. Fifty-five ft. strands of cellulose casings are used and the machine can link two of these stuffed strands in 55 seconds. This production has been accomplished by using a crew consisting of one stuffer, one

worker feeding the machine, one worker tying the first and last links of each casing and one worker transferring the linked sausage from the machine to the sausage cages.

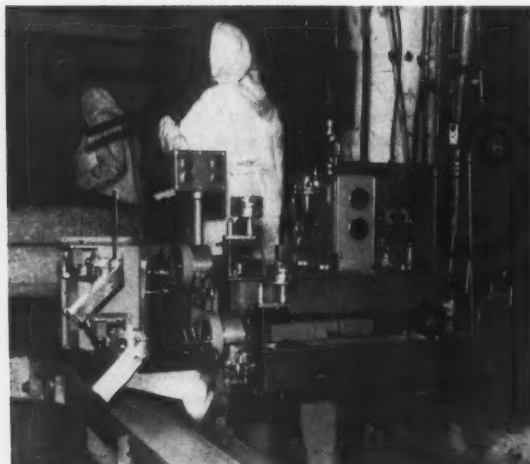
If two machines are operated in tandem, the following labor will be required: Approximately 1½ stuffers, one worker feeding two machines, one worker tying the first and last links on each machine and one worker transferring loaded smoke sticks from both units to sausage cages.

In smaller scale operations the linker can attain over 65 per cent of the above production, or over 35,000 lbs. per 40-hour week, with a crew of three composed of one worker stuffing,

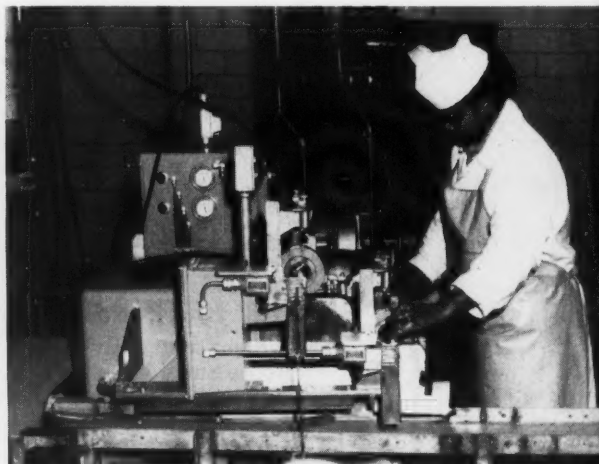
one feeding and one tying and loading. The machine can also be operated at a lower production rate by a crew of two by having the stuffer feed the machine and one worker tie the ends of each casing and transfer the linked sausage from the machine to the sausage cage.

The companion stripping machine (a pilot model), using two operating heads, has averaged more than 500 lbs. per hour with one operator. Production in excess of this figure has been attained for extended periods and it is believed that, with the improvements which have been incorporated into the models now under construction (as shown in photos), the average

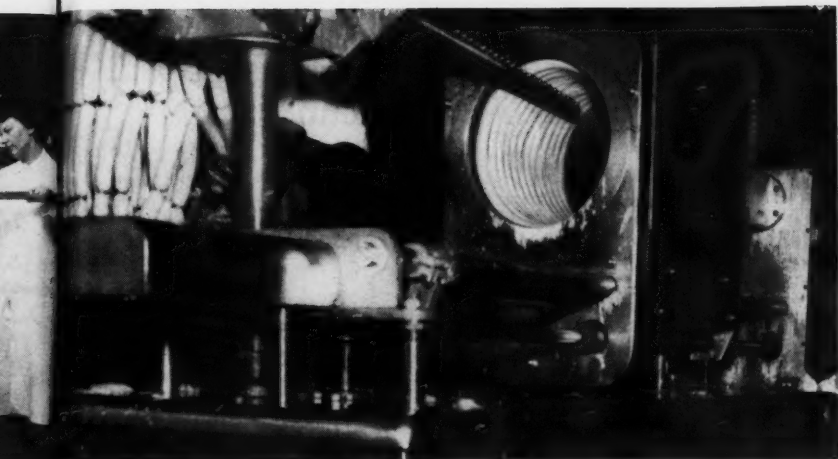
Stripping Operation



Here is overall view of stripper. The franks travel through the two troughs, the revolving peeler heads and discharge onto a conveyor.



Front view shows operator feeding one peeler head while the other head discharges franks. Rope like material is spent casing which falls into waste container.



This is a closeup of the revolving drum. The linked sausage can be seen against the inner shell surface. The unit is traveling forward over permanent receiving stick.

production will be considerably greater than 500 lbs. per hour.

Both the linker and the stripper have undergone considerable refinement and development since they were first announced to the industry in 1950 (see *THE NATIONAL PROVISIONER* of April 8, 1950). Improvements in design and operating function have been checked constantly by plant production runs and are the result of actual experience.

It is anticipated that the first linking and stripping machine will be made available to the meat packing industry early in 1954.

One of the major advantages of the linker is that it produces uniform lengths. By weighing at the stuffing table to assure a uniform quantity of meat being stuffed into the casings, a uniform weight for a selected number of units of product can be attained. It is anticipated that weighing of individual consumer packages can thus be restricted to a percentage sample check.

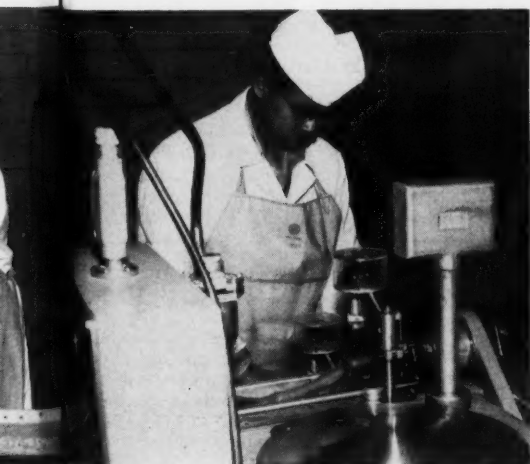
The method used in setting the length of links prohibits adjusting a machine to various lengths. Therefore one model linker will be made available that will produce links of 5 3/4 in. (finished length) which will weigh out 8 or 9 to the pound and a second model will be available producing links of 5 in. (finished length) which will weigh out 10 to the pound. A third model linking machine, operating on generally the same principles except that it will necessitate hanging the product on smoke sticks by hand, will be offered to plants with limited production. This model will permit adjustment to various lengths of links and therefore, may be used for handling the special lengths produced in small quantities in many plants.

In operating the linker, the feeder places one end of the length of stuffed casing over an idler wheel and into the machine. The feeding of the casing into the machine sets the machine in operation. The casing is pulled forward by

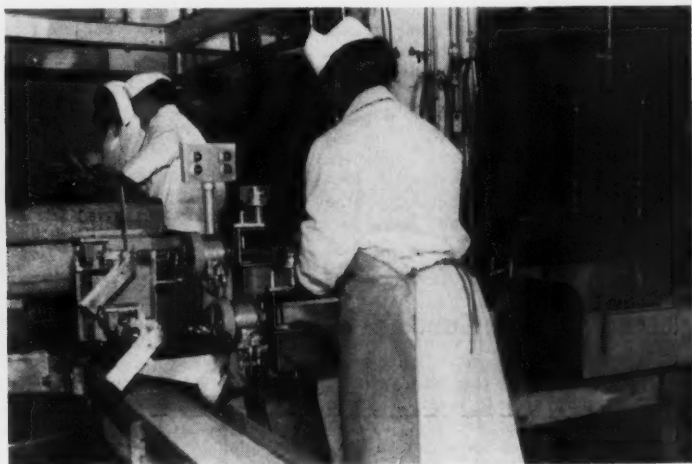
a conveyor which grips the casing at intervals to mark off the desired length of links. As the casing passes from the conveyor, it passes through a revolving head which twists the casing while it is still gripped by the conveyor. The casing passes from the revolving head into a nozzle which discharges the links into a retaining drum which revolves with sufficient speed to hold the linked sausage in continuous loops against its inner surface. As the discharge nozzle ejects the linked sausage, the rotating drum moves forward, passing over a receiving stick. When the entire casing is linked, the drum stops and the loops of linked sausage fall onto the stick and the drum then moves back into position to receive the next length of linked product. The stick which temporarily retains the loops of linked sausage is one of four mounted on a spindle. After the linked sausage is on the stick and the retaining drum has been withdrawn, an operator gives the spindle a quarter turn which brings the loaded stick to her work station so that she may tie the first and last link and adjust the loops. The strand of linked casing which she has previously tied moves into position to be removed to the sausage cage.

The companion unit to the linker is the artificial casing stripper. While the linker has been improved, the stripper is, for all practical purposes, an entirely new machine compared with the model shown in 1950. Perhaps the greatest single feature of the stripper lies in its coordination of machine time with operator time. In the case of machines observed, each worker was operating two peeler heads. The Provisioner was informed that Kartridg-Pak is giving consideration to the possibility of manufacturing a stripper with three peeler heads in order to use the operator's time to an economic maximum.

One basic advantage of the Kartridg-Pak stripper lies in the grouping of all



Side view shows strand entering peeler head. Controls face the operator. Some electrical controls are cased in waterproof plastic.



This photo indicates the compactness of the entire unit. From the feed troughs to the discharge belt the operation is under direct control and observation of the operator.

parts so that one operator can easily perform the complete machine stripping job. Another advantage is that all links which pass through the stripper are peeled. As fast and as positive as the stripper functions, its percentage of damaged product is substantially lower than that experienced by hand peeling. At the plant in which it has undergone prolonged operational testing, the product which has been down-graded, scrapped or reworked has been averaging only about 0.7 per cent of finished production.

The operator of the peeling machine starts the casing strand of finished product by passing the casing through a short warm water trough held at 120° F. and threading the end of the strand over an air nozzle contained within the working head, the nozzle passing between the casing and the meat. The operator pulls the casing through the operating head for a distance of three wieners which are stripped by hand. The casing from which the wieners have been removed is placed between two pull rollers and the machine is then ready for automatic operation. In operation, the working head rotates to remove the twist from the strand. As the twist is removed, air passes into the area between the units of product thereby opening a pair of fingers which in turn activate the pull rolls causing the product to pass through the operating head. The entire operation is synchronized by electrical relays. As the casing passes through the rotating head, it is cut by a small knife within the rotating head and the wieners drop on a conveyor belt.

Each peeler head has variable speed of from 20 to 160 units per minute and the air pressure is controllable from 20 lbs. to 100 lbs. If product is difficult to peel, as may be the case after long weekends in the cooler, the speed and air pressure are reduced to assist in the peeling operation. It is stated that an average employee can be trained quickly to be an efficient operator on the mechanical stripper in contrast to the long period of time often required to attain real proficiency in hand peeling.

Kartridg-Pak plans to offer a package arrangement which would include one linking machine and sufficient stripping machines to handle the production of the linking machine, the number of stripping heads being dependent upon the weekly production of the lessee. The package will be leased on a three year basis.

Not a Time to Be Subtle

Housewives will receive a pointed reminder of the relation of synthetic detergent purchases to meat prices in a new poster being prepared by the National Renderers Association for display on meat counters. Association members will be asked to buy the posters at cost for redistribution to all their meat shop customers.

GOP Leader Halleck Will Speak at AMI Meeting; McFarland to be Featured at Closing "Look-Ahead" Luncheon

CONGRESS IS IMPORTANT to you —don't take it for granted! This theme will be elaborated upon in

forceful fashion by Representative Charles A. Halleck of Indiana, majority leader of the 83rd Congress, in his discussion of "The Legislative Situation" on the final day program at the American Meat Institute's annual meeting.

Recognized as an advocate of economy in government, Representa-



HALLECK

tive Halleck has long shown interest in the welfare of the livestock and meat industry, adding considerable support to the campaign to free the industry from controls.

As majority leader of the 80th and 83rd Congresses, Representative Halleck proved that a practical politician can also be a thoughtful diplomat in the performance of his duties as a representative of the people. He served as chairman of the National Republican Congressional committee, the House subcommittee which drafted the GOP statement of principles and objectives adopted in 1950, and as a member on the Congressional committees on expenditures in the executive departments and lobbying activities, investigation of the National Labor Relations Board, interstate and foreign commerce, small business, and rules.

Sharing the spotlight for the general session will be an informative discussion on "What's Ahead for Business and Agriculture in 1954" by Dr. Thomas Cowden, director of the department of economics of Michigan State College.

Dr. Cowden, honored this year by being named president of the American Farm Economics Association, held the rank of professor at Pennsylvania State College and Purdue University and served as director of research for the American Farm Bureau.

DR. KENNETH MCFARLAND, educational consultant and lecturer for General Motors Corp., and American Trucking Association, Inc., will provide a timely "insight" into the general business situation for the future at the "Look Ahead" Luncheon of the American Meat Institute's 48th annual meeting on Tuesday, October 6, in the Grand Ballroom of the Palmer House.



MCFARLAND

The special luncheon was held

for the first time as a conclusion to last year's annual meeting activities and proved tremendously popular.

Dr. McFarland's wide knowledge in both educational and business affairs, combined with his established ability as a platform and after-dinner speaker, have made him an effective and respected leader throughout America.

Holder of a Doctor's Degree from Stanford University, Dr. McFarland was a successful school administrator for 24 years. The modern McFarland Trade School, which he designed and built at Coffeyville, Kansas, is named in his honor.

Few Americans travel so widely or fill so many important speaking engagements. An airline company recently described him as "America's No. 1 Air Passenger" and said, "Dr. McFarland sees more people in more different places in the United States and Canada, and does it in shorter periods of time, than any other American." This gives Dr. McFarland the advantage of "on-the-spot" reporting.

He has consistently declined to occupy a skyscraper office suite in any American city. Although he represents some of the country's largest business organizations, he maintains his own offices at Topeka, Kansas, and lives with his family on a 140-acre "town ranch," half of which is inside the city limits of Topeka.

Australia Bans Casings

Australia has announced a ban on the import of hog casings from the United States but now allows their import from Canada.

Acting Health Minister Atholl Townley said the ban on U. S. casings is in line with Canadian and South African policy following the spread of vesicular exanthema in the U. S. Imports of other uncooked pork products from the United States have been prohibited for some time because of VE.

U.S. Labelling Urged For Export Containers

Secretary of Commerce Sinclair Weeks has invited American businessmen engaged in foreign trade to mark external shipping containers, whenever practicable, with the phrase "United States of America."

"We are justly proud of the products of American industry, labor and agriculture which we export overseas," he said.

MI

D, educator for American Association, will probably "invite" the business for the "Look at the American Institute's" meeting Tuesday, in the room of the House. A special session to discuss activities war. Judge in affairs, stability speaker, and re-rica. from Garland administrator Garland ed and named

ely or
ag en-
y re-
t's No.
r. Mc-
re dif-
es and
periods
rican."
advan-

to oc-
n any
esents
busi-
as his
, and
0-acre
inside

prod-
r and
seas,"

contest-recipe book from a serve-yourself box.

Contest-recipe books will be of a size that may be easily inserted or attached to a pound package of skinless frankfurts. Space is provided on the front cover for imprinting the meat processor's brand or company name. The contest will also be promoted at the retail point-of-sale with easel counter cards showing the major prizes and offering the customer a

Visking expects the new promotion and the contest-recipe to win even better acceptance than the Bannister baby booklets distributed since April of this year, and that they will bring about a marked increase in skinless frankfurt sales.

Deadline for entries in the awards competition of the Package Designers Council has been extended to September 15 from August 31.

1953

Now! A new "break" for the driver

... is a "break" for your delivery costs! The world's most comfortable truck cab cuts driver fatigue!

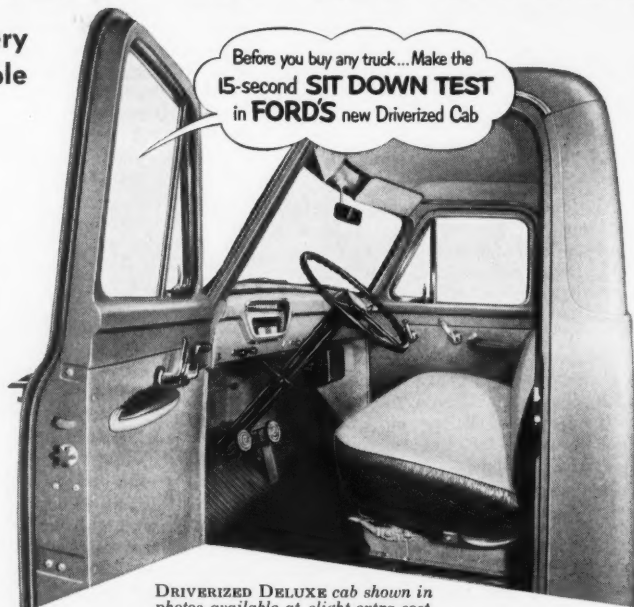
Keeping the driver happy by reducing driver fatigue is not the only virtue of the new Ford Truck DRIVERIZED CAB.

Easier driving, for example, means safer driving! Easier driving means greater efficiency in terms of more trips, more stops, more deliveries per day—which means a more profitable operation.

The new Ford Truck DRIVERIZED CAB is just one of many new time-saving features that help get jobs done fast!

For sustained speed travel, Ford provides new LOW-FRICTION power in V-8 or Six. For faster, easier handling, Ford provides Synchro-Silent transmissions in every model—and new "short-turn" front axles.

Both Standard and Deluxe DRIVERIZED CABS offer all the features mentioned on this page. See your Ford Dealer for full details.



DRIVERIZED DELUXE cab shown in photos available at slight extra cost.



SWING open the new, wider doors! Door handles are the easy-operating push-button type... like you get in quality cars. Door latches are new rotor-type.



HOIST your size 12's into the cab! Plenty of room between the seat and door pillar. No need to do a toe dance getting into or out of a Ford "DRIVERIZED CAB!"



SLIDE into the wide, comfortable seat. Bounce on it to test the super-cushioning action of Ford's exclusive seat shock snubber and new non-sag springs.



SWEEP your eyes across the new one-piece windshield. With picture-window visibility like this you can really navigate. Safer driving, of course! Less eye-strain!



GLANCE back through the 4-ft. wide rear window. Heads right or left, you can see the space you're backing into. Why pay extra for rear quarter windows?



STRETCH your arms into big cab roominess. With more hip-room than any of the 5 other leading makes, FORD DRIVERIZED CABS banish that "squeezed-in" feeling.



FORD 1 1/2-tonners are the sales leaders in their class! This all-new F-500 Van Panel gives new time-saving economy that will work to your profit. And only Ford gives you a power choice of V-8 or Six!

FORD ECONOMY TRUCKS

SAVE TIME! SAVE MONEY!
LAST LONGER!

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

WILL LICENSE USE OF PHOSPHATE IN CURING

Patent 2,513,094, covering meat curing processes and compositions in which sodium hexametaphosphate is one of the essential components, is being made available to all responsible meat packers on reasonable terms by Hall Laboratories, Inc., associate company of Calgon, Inc., Pittsburgh. Licensees will have complete freedom in choosing the sources for the materials employed.

Hall Laboratories reports that research extending over a period of years has shown that the operating procedure covered by the patented process has several advantages, including:

1. The color of the cured meat is stabilized.
2. The ability of the meat to retain moisture is increased so that there is a smaller loss when the meat is canned or cooked.

The Hall patent was issued in 1950. The patent application contrasts two 500-lb. batches of frankfurts, to one of which a molecularly dehydrated phosphate was added in the amount of 0.2 per cent by weight. The other batch was prepared in the same way except that no phosphate was added. Examination of the finished product showed discoloration within four days in the untreated frankfurts while even at the end of two weeks not a single discolored frankfurt was found among those containing the phosphate. Furthermore, the water was held more tenaciously by the phosphate-treated meat than by the product not containing phosphate.

Use of di-sodium phosphate and sodium hexametaphosphate in pumping pickle for hams was approved in MID Memorandum 190, issued July 10, 1953, to supersede Memorandum 182 of December 12, 1952.

Swift & Company announced last year (see NP of May 17, 1952) that it had obtained a patent covering the use of di-sodium phosphate as an ingredient in the pickle for curing hams and shoulders that are intended for cooking and canning. The patent was reported to cover the use of di-sodium phosphate in dry form when curing chopped meats, chopped ham and luncheon meats and certain table-ready meat items.

The Hall announcement is the second development in recent weeks involving the use of new additives in curing meats. Following granting of approval for use of ascorbic acid in cooked, cured, comminuted meat products in MID Memorandum 191 (see NP of August 29), Merck & Co. announced that it had developed a process for improving the curing of cooked sau-

sage meats with ascorbic acid. Merck reported that the following advantages are obtained with the new curing process:

1. Smoking time for sausage products can be reduced by 50 per cent or more, resulting in substantially reduced smokehouse costs and increased smokehouse capacity.
2. Better uniformity in cure-color is obtained.
3. Improvement in the stability of the cured meat color is observed.

Heat Recovery from Waste Water Can Save Fuel

Is some of your heat going to waste? If so, it may be worth your while to check up and determine the value of the recoverable heat in dollars.

For example, suppose you are wasting hot water. Its heat content can very likely be saved and utilized by installing a heat exchanger. You may not want to keep the waste water itself but, regardless of its impurities it is usually possible to save the heat by transferring it to clean water.

When computing the value of hot waste water one of the simplest rules to keep in mind is this: For every degree of increase in water temperature absorbed from the waste water or gas, count the equivalent of one heat unit saved.

To make the method of computing clear, say that you have succeeded in raising the temperature of 12,000 gals. of water per hour, by means of an exchanger from 40° F. to 110° F., or an increase of 70°. For each pound of water, therefore, 70 heat units are saved. Since 1 gal. of water weighs 8½ lbs., heat is recovered from 100,000 lbs. of water per hour or 1,000,000 lbs. of water during a 10-hour day: 70,000,000 heat units are being saved per day.

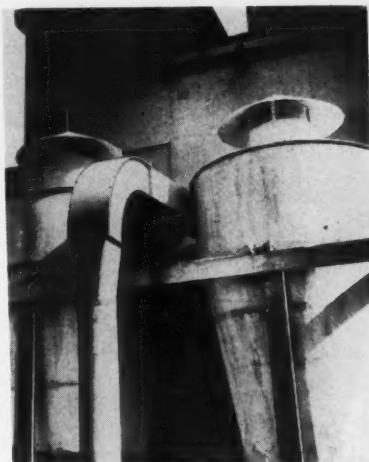
Now, taking into consideration the heat value of coal and the efficiency of the boiler, it can be said, roughly, that the saving of 10,000 heat units is equivalent to saving one pound of coal. Dividing 10,000 into 70,000,000, 7,000 lbs. or 3½ tons of coal is saved per day. At \$5 a ton the savings is \$17.50 per day. If the plant operates 300 days per year, annual savings will amount to \$5,250.

While the figures used probably will not fit the conditions of your own plant, they indicate the possibilities of saving fuel through utilizing heat in flue gases, condenser water, etc. In many instances the cost of a heat exchanger will be repaid many times through savings in fuel.

Savings in Cyclone Separator Maintenance

Meat packers using cyclone separators to handle the screenings of their ground animal feed supplements might find the experience of a Topeka, Kansas mill profitable.

In this mill the screenings from grain had passed through a hammer-mill and were blown 96 ft. up through the elbow shown in the photo. Originally this elbow, 8-in. square on a 3-ft. radius, was made of 16-gauge sheet steel. The elbow has a replaceable flat plate on the outside. Plain steel plate lasted about three weeks and cost



about \$45 to install. The attrition rate of animal feed supplements, with its tissue and muscle composition, probably is as great on the average cyclone.

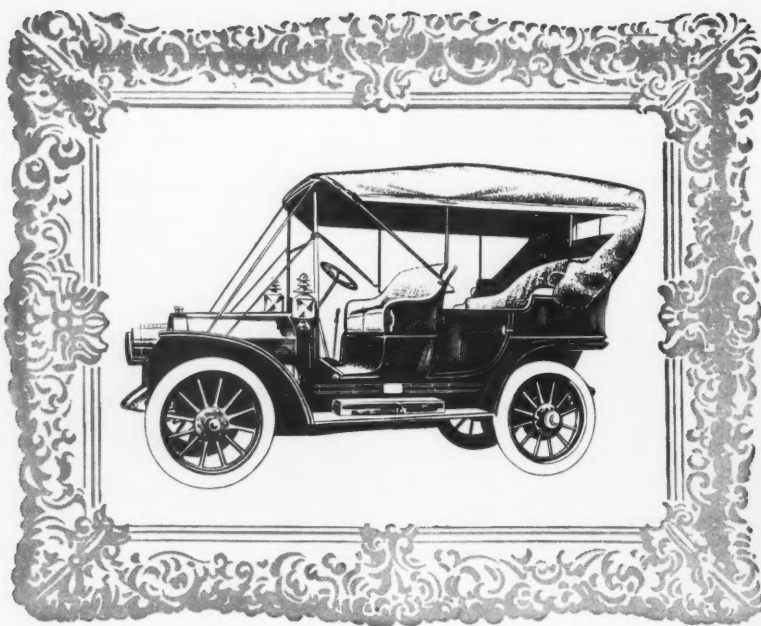
The grain plant personnel then learned about Gates Rubber Co.'s rubber-faced steel plate which can be fabricated into spouts, pipes, chutes and liners and provides abrasion resistance of a high degree.

A replacement elbow for the screenings separator line was made from the material and placed in service. The outside of the rubber faced plate lasted 26 months while the other parts are still in service. It is estimated the Gates material saved the grain mill \$1,585 for the 26-month period.

Coating for Meats

In announcing the development of new modified fats—aceto-oleins—which can be used in making table spread, the U. S. Department of Agriculture has reported that acetostearins have been discovered which may have application as coatings for meats for storage at freezing temperature or for processed meats and cheese. Such acetostearins would melt between 86 and 140° F.

Researchers at the Southern Regional Research Laboratory of the USDA developed the new aceto-oleins through chemical substitution of acetic acid for part of the fatty acids in oleins. The aceto-oleins may be used



FORTY-SIX YEARS

Make a Lot of Difference*

The svelt low riding Studebaker of 1953 bears little resemblance to its elderly ancestor of 1907. Forty-six years make a lot of difference in style and performance, yet each was tops in its day.

In your business a few years make a lot of difference. New and better methods of handling your product are continually being pioneered by Dupps Engineers. Methods that will result in greater savings for you.

Let us make a survey of your plant. With minor machinery changes and a better plant layout we can probably save you anywhere from ten to forty per cent of your labor costs in a number of departments. Drop us a line, you're under no obligation.

**If you'd like a complete set of these antique automobiles, suitable for framing, just drop us a line.*

THE **DUPPS** COMPANY
GERMANTOWN, OHIO



MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

with highly hydrogenated cottonseed or peanut oil to make a margarine-like product which is spreadable at temperatures well below zero and well above 100°, and keep better than margarine or butter.

Tip for Meat Shipping

Having difficulty with your first tier of meat arriving too warm? Fresno Meat Packing Co., Fresno, Cal., solved this problem on meat shipped to Los



Angeles by putting in platforms as shown in photograph.

These platforms keep the first tier of meat approximately 2½ in. off the truck floor, thus providing adequate circulation for the tier. The temperature dropped 20° without increasing the amount of dry ice used, according to Henry Roth, manager of the Fresno firm.

Canadian Cattle Trade Hit by Air Brake Rule

The Council of Canadian Beef Producers, Western Section, Calgary, has reported an "alarming" shortage of acceptable freight cars in certain areas of Canada, which might prevent the railways from handling any big increase in livestock exports to the United States.

The Council said the shortage results from the Interstate Commerce Commission's action in stopping at border points since July 1 all freight cars not fitted with the latest type of air brakes.

Both of Canada's major railways, however, have given assurance that everything possible is being done to make the freight car supply adequate to meet increased cattle trade, according to Grant MacEwan, manager of the Council.

British-N.Z. Lamb Price Pact

A new meat trade agreement between Britain and New Zealand has been signed under which, beginning October, 1953, the price of lamb and mutton to Great Britain will go up 7½ per cent. The new contract is the first change in price since 1948.

Dr. Kapov to Lead Panel On 'Industrial Back'

"Oh, my back!"

Significance of this complaint to the meat industry will be the theme of a panel discussion, "The Industrial Back,"



at the meat packers' section of the National Safety Congress October 19 and 20 in Chicago.

Heading the panel will be Dr. K. P. Kapov, Armour and Company medical director (shown above). Dr. Kapov, who says that back injuries form a major part of industrial injuries within the meat industry, promises to make the discussion interesting to management personnel of average-sized meat packing plants.

The panel will describe preventive measures, how a true injury can be distinguished from plain muscle soreness, how jobs can be tailored to individuals and how an injured person is to be handled.

Also on the panel will be Dr. Charles Pease, well known medical authority on industrial back injuries, and Joel Bloomquist, legal department, Employers Mutual Liability Insurance Co. of Wisconsin, Milwaukee.

Dr. Pease, who frequently has testified before industrial compensation commissions, will slant his experience in terms of the average operator.

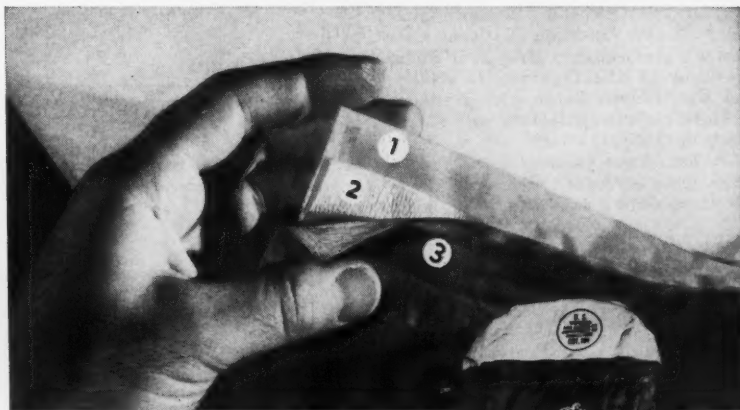
Questions from the audience will be invited.

RFC to Begin Sale of \$700,000,000 in Assets

The Reconstruction Finance Corp., scheduled to go out of existence next June 30, will begin a liquidation sale this month by asking bids on state and municipal bonds among its \$700,000,000 worth of assets.

Also to be up for disposal soon are business loans and some defunct firms such as the Flicker Packing Co., North Platte, Neb., which is valued by the RFC at \$151,000. Policy is to consider only "reasonable" offers. Lists of assets may be obtained from the RFC in Washington or its regional offices.

Paterson **TRIP-L-WRAP** for hams and bacons...



U.S. Pat. No. 2,632,723

... saves you time and money

This new triple-sheet, pre-combined wrapper eliminates waste motion and speeds up packaging operations. With Paterson Trip-L-Wrap there is no collating, no fumbling with loose sheets. The operator handles Trip-L-Wrap with one quick motion.

There is only one bundle to handle, and only one inventory to receive, check and stock.

Paterson Trip-L-Wrap is a complete unit bound together at one edge by adhesive. It consists of:

1. Outside printed wrapper of NON-TOXIC wet-strength, grease-resisting Patapar Vegetable Parchment.
2. Middle sheet of absorbent paper.
3. Inner grease-proof barrier of NON-TOXIC Patapar 27-21T.

To assure a neat package, the outside sheet of Patapar is a little longer than the inner sheets. This prevents creeping action and allows no inside "ears" to protrude at the finished wrapping point.

Popular sizes of Paterson Trip-L-Wrap are 28" x 28", 32" x 28" and 24" x 36".

Write for testing samples and prices.

Also ask us about special types of Patapar for wrapping butter, sliced bacon, lard, sausage, margarine and other products.

**Paterson Parchment
Paper Company**

Bristol, Pennsylvania
West Coast Plant:
340 Bryant Street, San Francisco 7
Sales Offices: New York, Chicago
Headquarters for
Vegetable Parchment Since 1885

Patapar
Vegetable Parchment
HI WET STRENGTH - GREASE-RESISTING

Ranch Wives Drum Merits Of Cheaper Beef Cuts

Three ranch wives who could have top sirloins at every meal prefer a good shoulder steak or chuck roast to the more expensive cuts.

Mrs. Ralph Cowan, national president of the Cowbelles, women's auxiliary of the American National Cattlemen's Association; Mrs. Tom Field, president of the Colorado Cowbelles, and Mrs. Leavitt Booth, vice president of the Colorado Cowbelles, said so recently in Denver.

"A lot of people don't know that a large piece of cooked meat has a better flavor than a small cut," they said.

Yards Removal Sought

The Great Northern Railway Co. has applied to the North Dakota Public Service Commission, Bismarck, for authority to remove stockyards facilities at seven points in the state. The yards are at Olmstead, Webster, Deering, Bartlett, Blahon, Perth and Newburg.

New Market?

An Omaha fisherman who had failed to get action with ordinary lures put a frankfurter on the hook. A 30-lb. catfish sampled the tempting bait almost immediately and was landed after a 15-minute fight.

Letters to the Editor

EDITOR THE NATIONAL PROVISIONER:

We are wondering if there is any possibility of developing a "future" market for carcass beef. Grades have been established, after many years of trial and error, and now it is generally recognized that the USDA stamp on a beef carcass is a practical identification of a definite quality of beef. With this grading nationwide, there should be no real difficulty in trading from that angle. The market always quotes certain weight ranges, and that too is practical.

We can see where a future market in dressed beef would be of help to the cattle feeder in determining his risk in the production of long-fed top Choice and Prime beef. There is a real surplus of such beef now due to the fact that many cattle were put in the feedlots last fall when beef prices were 35 to 50 per cent higher than they are today. It has taken the better part of a year to make these cattle Prime, and now they have been coming to market in much too large a volume. The prices have fallen and the cattle feeder is losing as much as \$100 per head in the process. Not that he should complain and, for the most part, he is taking the rap without a squeal, but he cannot operate that way. His cost of production is practically fixed by constant feed, labor and other costs. He cannot produce prime beef today and make even a decent profit for less than \$35 on the hoof at his market point. For every pound of gain he puts on a top quality steer it will cost him from 30 to 32c, without any charge for labor or risk, and nothing for investment. We know because we have the figures over many years.

It occurs to us that with a "future" market based on Chicago delivery, the producer of this high-risk beef could protect, to a considerable extent, his known margin required to operate. This would make for a more uniform distribution of product throughout the year, as various option months would be used in feed-lot plans. It seems to us that this would be worth while to all segments of the cattle industry, as anything to help stabilize markets is true economy. I do not know, of course, what the practical difficulties of such an effort would be, but I would like to hear from your readers. As the situation now stands, we venture the opinion that top Choice and Prime beef will not be produced in many feedlots this coming year.

R. A. STUDLEY
Platte Valley Stock Farm

• The retail value of the meat consumed by each person in the U. S. averaged \$81 last year, of which \$41 was spent for beef, \$32 for pork, and \$8 for lamb and veal.



Controlled Manufacture Every Step of the Way . . . That's JULIAN!

JULIAN Smokehouses are built by Julian experts in our own shop and foundry . . . your assurance of really dependable smokehouse performance. The day-to-day and the year-to-year trouble-free performance is the result of Julian's long experience and expert engineering "know how". Remember: JULIAN is the symbol of the BEST in Smokehouse Equipment.

Contact Julian today!

JULIAN ENGINEERING COMPANY

Originators of the Patented Alternating Damper-Smokehouse

Manufacturers and Contractors: Smokehouses, Process Piping and Refrigeration

5445 NORTH CLARK STREET • CHICAGO 40, ILLINOIS

Mfg. Licensee — Canada: McLean Machinery Co., Ltd., Winnipeg

Distributors of the MEPACO "TIPPER" Automatic Smokemakers

UP & DOWN

THE MEAT TRAIL

Peyton Success Hailed as Tribute to El Paso Climate

Living proof that the climate in El Paso, Texas, is "good for what ails you" is Joe C. Peyton, founder of the Peyton Packing Co., according to Cleofas Calleros, El Paso historian.

Writing in the *El Paso Times*, Calleros described Peyton as a "physical wreck" when he arrived in that town in 1899 at the age of 22, being 6 ft. 1 in. tall, weighing 115 lbs. and suffering from an advanced case of tuberculosis. In five months he weighed 205 lbs. and was cured.

By 1914 Peyton owned two meat markets and an ice business and had what his friends called a "crazy idea." He was determined to have a meat packing business. The idea took shape in 1917 as the company's initial plant, costing \$350,000. Peyton sold his interests in the business and retired in 1944.

He's still enjoying El Paso's sunshine.

PERSONALITIES and Events OF THE WEEK

► This week end marks the grand opening of the third branch of Wagner's Frozen Foods, Inc., Milwaukee, Wis. The new building at 4112 W. Burleigh is to house a frozen foods plant and will employ 30 meat cutters and sausage makers when in full production. Supplies will be delivered by the firm to the homes of home freezer owners. In the meat business more than 30 years, Fred Wagner has had the help of his son, Bill, since 1945.

► Western Packing Co., Inc., a new corporation, is remodeling and enlarging a meat packing plant in Toppenish, Wash., and will begin operations under BAI supervision about October 1 with a capacity of 12 cattle per hour. The plant was built in

1940 by S. J. McDonald & Sons and operated under that name until 1946 when it was leased to Meat, Inc., of Seattle. It has been closed since 1949. Officers of the new company are: J. R. McDonald, president and general manager; J. D. Rathbun, vice president, and F. J. Beaulaurier, secretary-treasurer.

► The Thrivo Company, Inc., Philadelphia packers of dog food, has purchased the buildings at 919-925 No. Front st., formerly occupied by Perloff Brothers, food distributors. Louis Rosenberg, Thrivo president, said that his firm, now located at 444 Fairmount ave., will move into the new plant next spring after complete remodeling which will make it one of the most modern dog food packing plants in the East.

► As the Carroll Packing Co., West Helena, Ark., celebrated completion of its first year of operation in Phillips County recently, grocery stores in the town and its twin city, Helena, observed "Carroll Brand Week" and featured the firm's fresh and cured meats and sausage products. Byron T. Cline is company manager.

► Charles James Faulkner, who retired in 1946 as general counsel of Armour and Company, Chicago, died last week at the Faulkner colonial homestead, Martinsburg, W. Va., after a three-year illness. He was 76 years old. Faulkner served with Armour for 41 years, including 29 years as general counsel. He was the son of the late U. S. Senator Charles James Faulkner and the grandson of Charles James Faulkner, who served as U. S. Minister to France.

► Beef production in Mississippi has increased 48 per cent since 1940, John Bryan, vice president of Bryan Bros. Packing Co., West Point, Miss., told the West Point Kiwanis Club recently. He also showed the American Meat Institute film, "This Is Life."

► The Minnesota Railroad and Warehouse Commission revoked the livestock buyers license of the Jackson Sales Co., Jackson, Minn., and all its agents after a hearing on charges that the company had failed to make good on about \$9,000 worth of checks given as payment for livestock purchases.

► Fred A. Kincl of Ambler, Pa., has been appointed junior fellow under a multiple fellowship recently established by the National Renderers Association at the U. S. Bureau of Agricultural and Industrial Chemistry's



FIRST COMPANY ever to win both the "Food Distributor (Inter-City) Group Award" and the "Award of Merit" in the same year from the Baltimore Safety Council is the Wm. Schludenberg-T. J. Kurlde Co., which took double honors in the council's annual fleet safety contest for the year ended June 30. Shown during the recent award ceremony are (l. to r.): William F. Schludenberg, company president; George W. Elste, president of the safety council; Ollie W. Hubbard, company traffic manager, and Bailey Goss of a Baltimore television station. Company drivers traveled 1,337,727 miles during the year, with only one reportable accident. One of the drivers, Louis Dollenger, completed his 23rd "no-accident" year.



Introduce your customers to chipped beef made the Custom way and you'll find it's really simple to build strong consumer preference for your entire line—because Custom Chipped Beef has all the hearty, wholesome taste appeal that brings steady repeat business.

With Custom's specially developed process you get step-by-step facts on how to make chipped beef that has more flavor, more down-to-earth quality than any chipped beef you've ever tasted. Best of all, you can make this exceptional specialty so easily. There's a wide choice of meats that can be used, and the complete job can be done with your present equipment.

All we ask is that you try this Custom-processed product. Then, compare it with any other chipped beef product. You'll find the difference amazing . . . and so outstanding that you will want to know all the details of this Custom process NOW!

Your Custom Field Representative is the man who can help you. Contact him today and learn how every product in your line will capitalize on this fast-selling, BIG-profit specialty.

(There's a complete range of other Custom processes and food ingredients available, too, to help you produce better meat products at lower cost.)

Custom
Food Products, Inc.
701-709 N. WESTERN AVE., CHICAGO 12, ILL.

Eastern Laboratory in Wyndmoor (Philadelphia), Pa. He recently completed three years of service with the National Chemical Laboratory, Poona, India. The multiple fellowship is part of the association's new research program to find new uses for inedible tallow and grease. Kincl will work under the general supervision of Dr. Waldo C. Ault, head of the laboratory's animal fats division.

►James B. Hovis has been named receiver for the Meat Packers Co., Inc., Yakima, Wash., by Superior Court Judge Dolph Barnett. The action was on motion of owners of the Sears Lumber Market, who have filed suit for money they allege is due them from the company.

►Manager of the Swift & Company plant in Jackson, Miss., for the past 11 years, George Washington Trafton died recently at the age of 60. He had been associated with the firm for 33 years.

►An animal and poultry disease research center now being constructed at Pennsylvania State College is expected to be completed by October 1. Dr. A. L. Bortree, professor of veterinary science, says the laboratory will enable the college to expand research on animal and poultry diseases and to center activities in one location.

►A \$25,000 construction program at the University of Idaho, Moscow, has enlarged the beef cattle research facilities.

►Excelsior Quick Frosted Meat Products, Inc., New York City, has appointed Abe Mondschein as sales representative for its Baltimore and Washington, D. C., areas. Mondschein previously was frozen food buyer for the Foodtown Stores in Washington, D. C.

►More than 250 slabs of bacon and an automatic smoke control were destroyed recently in a \$15,000 fire at the K & B Packing Co., Denver, Colo.

►Long a producer of prize-winning hams at the Missouri State Fair, Morton Tuttle of Prairie Home, Mo., saw his daughter-in-law, Mrs. Mary Tuttle, 24, crowned "Miss Missouri Ham" at the recent fair in Sedalia.

►Rath Packing Co., Waterloo, Iowa, has opened an enlarged modern, government-inspected processing plant at 5045 First ave., South, Seattle, Wash., to service interior Washington and Oregon. Cured product and raw materials are shipped from Rath's main plant to the new Northwest branch, which is under the management of E. A. Graves. Visitors will be taken on guided tours during an open house set for September 21.

►Jerry Bernd, assistant sales manager at the Omaha plant of Armour and Company since December, 1949, has been transferred to Chicago to become a member of the general plant sales division. He is succeeded in Omaha by W. L. Lounsbury, general

line salesman at Ottumwa, Iowa, since 1937. Bernd began his Armour service in April, 1940.

►Stephen Vail, co-owner of the May-erowich & Vail Packing Co., Omaha, Neb., about 25 years, died recently at the age of 83. The meat processing plant was sold in 1927 and Vail became deputy state labor commissioner in Omaha.

►Ed Mandernack, veteran broker, has joined Karp Brokerage Co., Inc., 327 South LaSalle st., Chicago.

►Tulsa County (Okla.) commissioners have appointed Dr. A. F. Ezzell to head the inspection of animals slaughtered at packing plants in the county. The meat inspection program, provided in a special bill passed by the recent legislature, is scheduled to get underway this month.

►A new wholesale sausage and meat business is being opened in Grand Island, Neb., by George Vavra.

►Herbert Metelits, a salesman for the Girard Provision Co., Philadelphia, for the past six years, died recently at the age of 45.

►In the third NLRB election in the last five years at the Jackson Packing Co., Jackson, Miss., employees voted 79 to 53 against affiliation with either the Butchers' union or the Teamsters' union of the AFL.

►O'Brien's Specialty Meats, Inc., Binghamton, N. Y., has been granted a charter of incorporation listing capital stock of \$250,000. Directors are Theresa C. Giblin, Binghamton; Reva E. Wilson, Port Dickinson, and John P. O'Brien, Hillcrest.

►Fire of undetermined origin destroyed a storage barn at the McCabe Packing plant, Taylorville, Ill. Joseph McCabe, plant owner, estimated the loss at \$10,000.

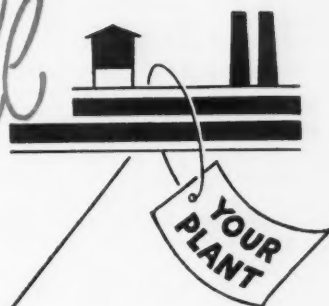
►William F. Ackemyer, wholesale butcher in Cincinnati since 1902, died recently at the age of 86. He operated a slaughterhouse and two meat stalls in Cincinnati until his retirement two years ago.

►They called it a real Texas whopper when Neuhoof Bros. Packers, Inc., Dallas, made up a piece of bologna recently for a Dallas retail store. The sausage, 25½ feet long and weighing 205 lbs., was said to be the world's longest bologna.

►James V. McDonald, a salesman for John J. Felin & Co., Philadelphia meat packing firm, died recently at the age of 64. He had been associated with the company for more than 20 years.

►More than 750 employees at Armour and Company plants across the country have enrolled this year in the standard methods and practices courses prepared by the training department of the firm's personnel division. "We feel that the key to the continued profitable operation of our business is a general sharing of knowledge and experience," explained F. D. Green, Armour vice president and

the shortest distance
between two points



is the straight

line between your

plant and the consumer

... when you use wraps by

DANIELS on your pro-

duct. Consumer reaction to

DANIELS packaging is

positive and swift.



We invite Inquiries



Daniels
MANUFACTURING CO.

RHINELANDER, WISCONSIN

There is a **DANIELS** product to fit your needs printed in sheets and rolls... transparent glassine • snowdrift glassine • superkleer transparent glassine • lard pak • bacon pak • ham pak grease-proof • sylvania cellophane • laminated papers • special "Heat-Seal" papers.

PREFERRED PACKAGING SERVICE

SALES OFFICES: Rhineland, Wisconsin
Chicago, Illinois . . Philadelphia, Pennsylvania . . Akron, Ohio
Denver, Colorado . . Dallas, Texas . . Los Angeles, California

creators • designers • multicolor printers

general superintendent of packing plants. Emphasis this year has been on beef operations.

►Eight Swift & Company salesmen in Cuba became charter members of the firm's Club de los Multi-millionarios by virtue of 1952 sales records exceeding 2,000,000 lbs. of Swift products each. Manuel Gonzales Castro, in fact, doubled this amount with sales totaling 4,000,000 lbs.

►Distribution of car bumper strips emblazoned with "Eat Beef — It's Cheap" at the county fair this month and a community beef barbecue in November are among plans of the Grant County (Ore.) Stockgrowers Association for promoting increased beef consumption.

►Paul Fields, 45, Texas cattleman and former Kansas City Stockyards Co. employe, and three other stockmen were killed in an airplane crash recently while returning to San Antonio from a cattle buying trip to Amarillo.

►William Thomas Lobb, sr., a retired cattleman who served for many years as a Swift & Company buyer in Kansas City, died recently at the age of 78.

►The Colorado civil service commission recently found Robert Parker of Greeley, a state brand inspector, guilty of speculating in livestock under his jurisdiction but refused to dismiss him. Instead, it suspended

Parker for 60 days and issued a statement saying that brand inspectors in the Greeley area "and perhaps elsewhere" have engaged in speculation in livestock for years with the knowledge of the state board of brand inspection commissioners. Charges against Parker were brought by Ed Paul, state brand commissioner.

►Martin T. Dyer, 66, a Cudahy Packing Co. employe for 33 years, died this week of a skull fracture suffered when he slipped and fell on the street in his home town of Olathe, Kan. He was purchasing agent for Cudahy's Omaha plant at the time of his retirement in 1951.

►Herbert C. Myers, who retired several years ago from William F. Myers Sons, Inc., Westminster, Md., died late last week at the age of 76. The meat packing concern was founded by his father at Pleasant Valley, Md., in 1897 and moved to Westminster in 1910.

►Robert Saunders, manager of the canned meats department in the St. Joseph (Mo.) plant of Armour and Company, and his wife, Gladys, have good reason to be proud of their modern six-room frame home, worth an estimated \$18,000. Working from plans drawn on ordinary wrapping paper and with a borrowed power saw as the only special tool, they built it themselves in a little more than 18 months. Contractors were called in

only to do the heating, plumbing and plastering work. The couple spent \$10,000 in the undertaking. Saunders said he had never built so much as a bird house before.

►A homesick little polio victim has been reunited with his family after two years in an iron lung at St. Luke's Hospital, Fargo, N. D. Earl W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, of the Amalgamated Meat Cutter & Butcher Workmen of North America, AFL, helped make arrangements for an iron lung to be flown to the home of the patient, Covey Hendrickson, so he could be cared for by his mother.

Here's One Man Who Did Something About Weather

Some 150 youngsters from the Italian Home for Children in Boston are happy that Rocco Fiorini, president of the Genoa Packing Co., has both a warm heart and a cool head.

They were guests of company employes at a picnic recently but, with the temperature at a wilting 95 degrees, nobody was in the mood for fun until Fiorini had an idea that saved the day.

He ordered drivers of 19 refrigerated trucks to follow the party to the picnic grounds. Parked in a circle with doors open, the trucks soon dropped the temperature to a more comfortable 78.

CAINCO

Seasonings

for tastier products . . . pepped-up sales!

● CAINCO SEASONINGS satisfy! Whether you prefer soluble seasonings or natural spices CAINCO is the answer to your sausage seasoning problems!

CAINCO Soluble Seasonings are proven sales builders . . . give sausage, loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

CAINCO Natural Spices are perfectly blended to suit your most discriminating requirements . . . give your products a quality appeal that wins new customers and invites profitable repeat sales! Make the logical switch NOW to CAINCO!

CAINCO, INC.

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

Superior 7-3611

drills 6 inches of concrete per minute

... gives lowest cost per foot of concrete drilled with a

tilden

ROTARY KONKRETE KORE DRILL

Patented core slot expels cuttings automatically

Drill straight, clean, ready-to-use holes at speeds up to 6 inches per minute—even through steel reinforced concrete.

TILDEN Rotary Concrete Kore Drills can be used with ordinary electric or rotary air drill. Free Factory sharpening and repair service still available on all Standard TILDEN Drills from 3/16" to 8-inch diameters. Interchangeable shanks for any depth hole.

U.S. Pat. No. Re. 23539

WRITE TODAY for free, illustrated catalog.

SOLD BY SUPPLY HOUSES EVERYWHERE

TILDEN TOOL Manufacturing Company
209 Los Molinos • San Clemente, Calif.
Branch: 7111 North Glenwood, Chicago 26, Illinois

NEW TRADE LITERATURE

Refrigeration Controls (NL 69): A new two-color bulletin gives specifications and engineering details on a complete line of refrigeration controls including mercury-bulb instrumentation in a range from 120° F. down to -30° F. Anywhere in the range, sensitivities of plus or minus 1½ degrees can be assured, according to the maker.—The Partlow Corporation.

Packaged Automatic Boilers (NL 70): Detailed specifications for packaged boilers up to 350 hp. are described in a new bulletin. Typical installation photographs are reproduced emphasizing fuel savings, automatic operation, various firing arrangements and simplified maintenance. Drawings, cutaway views and useful boiler data are also given.—Orr & Semberow, Inc.

Controlled Volume Pumps (NL 71): A new, 40-page booklet tells the story of a line of controlled volume pumps that are said to accurately meter liquid in measured volumes against a positive pressure differential between suction and discharge within an accuracy of 1 per cent. The pumps have capacities ranging from as little as 3 milliliters per hour to about 45 gallons per minute. Pressure may range from a few pounds up to 25,000 psi. Technical data includes capacity-pressure selection tables, types of capacity adjustments, and a two-page chart describing typical applications.—Milton Roy Co.

Conveyor Belt Idlers (NL 73): More than 500 belt conveyor idlers in 34 types are pictured and described in a new 48-page book. Detailed information is provided for selection and spacing, based on weight and size of material to be conveyed. Schematic drawings and dimensional data are included for each type of idler.—Link-Belt Co.

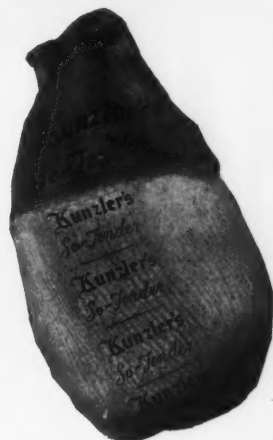
Information on Freeze-Drying (NL 74): A new smartly done booklet describes a range of equipment intended primarily for use of research laboratories in industry and institutions for freeze-drying foods and other substances. The process, by which the material to be preserved is first frozen and then "bled" of its moisture under high vacuum, allows the remaining substance, when sealed in the vacuum (or occasionally under inert gas), to be kept at room temperature almost indefinitely. Included are units for drying on manifolds or in heated chambers, and using either Cryochem regenerative chemical dessicant, or dry ice or Freon condensation.—F. J. Stokes Machine Co.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (9-12-53)

Name.....

Street.....

City.....



*Selected
QUALITY
READY TO EAT*

*Selected
QUALITY
READY TO EAT*

*Selected
QUALITY
READY TO EAT*



Here is Great Lakes' new Hand Brander for fast, economical and positive strip-branding ready-to-eat hams

**ESPECIALLY DESIGNED FOR
BRANDING ON FAT OF HAM!**

Adjustable thermostatic control gives just the right temperature to dry the handsome inked impression made by this new brander, without melting or smearing the fat! Die design repeats three times to give multiple, *faster* identification . . . one impression covers ham from collar to butt.

Any wording, style or trademark design can be reproduced on the hand engraved brass marking die of this new brander. Stainless steel and rust-proof plated construction for long life. Hardwood handle. Heavy rubber cord and plug, ground clamp. Balanced design for easy handling.

Use this new brander with a Great Lakes stamp pad and ink . . . new dark brown quick-dry ink just available makes especially attractive impression resembling burned brand. Write today for full details!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

NOW! A NATURAL FORB

MULLINIX *package* w

Your Bacon Looks Good . . . Makes the First Sale Y



plenty of product visibility
when you lift the flap



Here's a bacon sales-winner proved in self-service counters from coast to coast—proved by its enthusiastic acceptance among packers and retailers as well as customers—the Mullinix Peek-A-Boo package! And now these Mullinix packages are available with the Milprint touch for colorful appeal, eye-catching design and brilliant printing. That's a combination to spell bigger bacon sales for you!

Now Milprint offers Mullinix packages as only Milprint can produce them—with the widest variety of materials and printing processes available anywhere . . . with outstanding design service . . . with over fifty years experience in printing craftsmanship. For Milprint Mullinix packages that attract, tell and sell your customers faster—call your Milprint man—*first!*

OR BIGGER BACON SALES!

ge with the **MILPRINT** touch!

Sale Your Bacon Stays Good . . . Makes the Repeat Sale!



The lightproof Mullinix package protects bacon flavor and sweetness, retains fresh appearance, yet leaves leaner-looking bacon readily visible by merely lifting the flap. Your customers will like its easy opening and re-closing, the way the Mullinix package stands on edge to take up less refrigerator space and—above all—the bacon that stays fresh to the very last slice and reminds her to buy your brand again!

Milprint INC
PACKAGING MATERIALS
LITHOGRAPHY & PRINTING

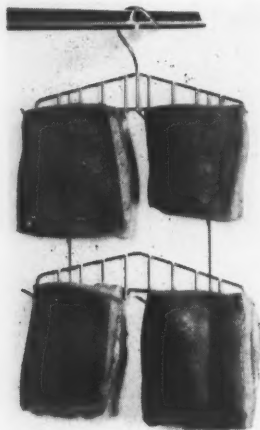
GENERAL OFFICES, MILWAUKEE, WISCONSIN
SALES OFFICES IN PRINCIPAL CITIES

Printed Cellophane, Pliofilm, Polyethylene, Saran, Acetate, Glassine, Foils, Folding Cartons, Bags, Lithographed Displays, Printed Promotional Material

NEW EQUIPMENT *and Supplies*

SMALL CUT HANGERS

—Three to four times as much product in the form of bacon squares, hocks,



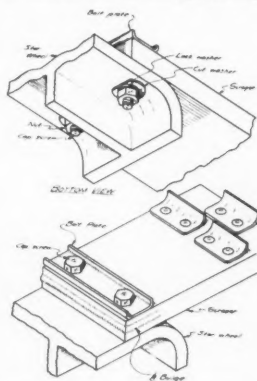
etc., can be smoked in the same smokehouse space when the small cuts are hung on hangers rather than placed on screens, according to Smale Metal Products Co., Chicago. The new hanger illustrated is

stainless steel with welded construction. It occupies about the same space, when loaded, as a belly on its hanger.

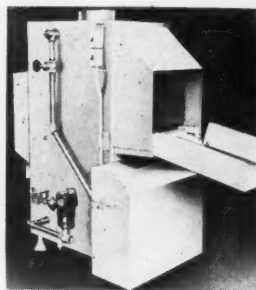
* * *

REUSABLE PLASTIC CONTAINERS — Designed for food products such as moist meats, a line of tite-lock plastic containers in 8-, 16- and 32-oz. sizes feature reuse by the consumer. Lightweight and durable, they provide sales promotion possibilities and possible savings in shipping costs. Molded of Lustrex Styrene, the containers are available in clear plastic or any combination of transparent or opaque colors. They are fitted with covers having a molded-in grip for easy removal. Wedge locks hold them on tightly. The 8-oz. container is 4½ in. in diameter and 1½ in. deep; the 16-oz. unit has the same diameter and is 2½ in. deep. Containers are supplied by Massachusetts Plastic Corp., Ludlow, Mass.

HOG SCRAPER—Gates Rubber Co., Denver, is in full production of its new "5-Star" hog scrapers for dehairing machines after tests in several hog slaughtering plants. Service life of the scraper is said to be three to five times that of conventional beaters because of patented internal construction in which a rubber wedge is inserted between two inner plies of fabric, making the scraper act as a cantilever beam. This avoids concentration of stresses and distributes them evenly over the entire length of the scraper; uniform loading eliminates the need for stiffeners. Initial stiffness of the scraper is claimed to be 117 lbs.—low enough so that it does not cut carcasses or require special handling when first put in the dehairer—and then drops rapidly to 60 lbs. and levels off around 40 lbs., a stiffness maintained during 70 per cent of service life. Scraper knives are case hardened and special bolts and bolt plates are used (see drawing) for long life consistent with that of the scrapers. Gates reports that packer tests show not only a marked reduction in the number of scrapers used annually, and lower installation cost, but also significant reductions in dehairing machine cleanup and maintenance expense.



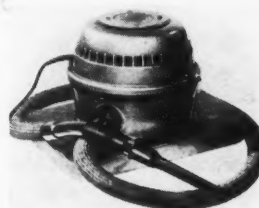
AUTOMATIC SHRINK TUNNEL—A new model automatic shrink tunnel for use with the Cryovac packaging method delivers fast, complete shrinkage of wrap to product on either mechanized or semi-mechanized lines. The unit can handle large or small packages. It offers adjustable belt speeds and adjustable legs. Steam controls keep the dip water at the right temperature. A stainless steel mesh belt, 16 in. wide, carries product through the



tunnel and discharges it onto a conveyor belt or inspection table. Water is pumped from a tank to an overhead splash pan which fans it out in a wide curtain covering the belt. A reservoir beneath the belt provides proper shrinkage for the bottom of the package.

* * *

AIR EXTRACTION DEVICE—A portable air extractor for removing excess air from product wrapped in polyethylene bags has been developed by Cargo Packers Special Prod-



ucts Co., Brooklyn, N. Y. The machine, which can be operated by non-skilled personnel, has a switch mounted on the nozzle for easy control. A slight pressure of thumb or palm of the hand operates the ex-

tractor, giving the operator positive exhaust control, eliminating fractures.

* * *

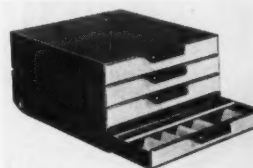
MEAT GRINDER—A large capacity meat grinder, designed for continuous fully automatic mechanical feed, was introduced recently by C. E. Dippel & Co., New York, in a demonstration



at the plant of Plymouth Rock Provision Co. It is claimed the machine can handle from 12,000 to 30,000 lbs. of product per hour and can grind fresh and frozen meats. Features of the "Matador Giant" include triple plates and knives for coarse and fine grinding in one operation, solid steel feed screw, automatic throw-out shaft to eject feed screw, knives and plates for easy cleaning. Unit is powered with 40 to 50 h.p. motor.

* * *

SMALL PARTS STORAGE—For convenient storage of small items used in plant maintenance departments, garages or offices, Precision Equipment Co., Chicago, of-



fers all-steel parts cabinets. Called "Little Gems," the unit consists of a one-piece welded frame, 3¼ in. high by 11 in. wide and 11 in. deep, that contains two 1½-in. deep drawers. The drawers are furnished with eight dividers, giving the cabinet a total of 24 adjustable compartments. Adding extra dividers makes possible a total of 56 compartments per unit.

opera-
t con-
ectures.

A large
er, de-
s fully
feed,
tly by
New
ration

mouth
It is
e can
o 30,-
hour
a and
res of
" in-
and
d fine
ation,
auto-
ft to
nives
clean-
with

AGE
ge of
plant
ents,
cision
o, of-

nets.
the
piece
high
l in.
two
The
with
the
ad-
nts.
ers
f 56
unit.

953

"BOSS" Patented Carcass Dropper speedily
positions carcass for siding.



BOSS

BEEF KILLING EQUIPMENT

Proud of your beef department crew? Want to show them some extra consideration? Install BOSS Balanced Beef Handling Equipment and do yourself a favor, too!

BOSS Equipment is strong and safe. BOSS Equipment is swift and sure. BOSS Equipment is balanced.

Investigate the idea now! We will be glad to explain the many exclusive features and patented devices which co-operate to make BOSS Beef Killing Equipment first choice among the men who use it.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

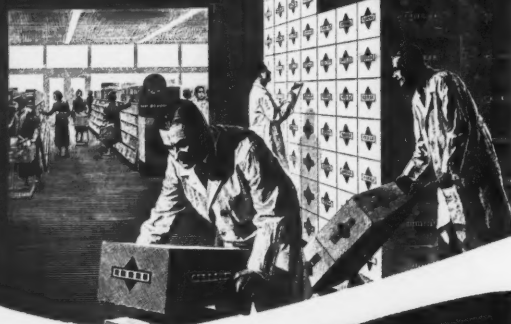
"BOSS" Landing Device for
smooth and sure transfer of
animal from hoist to rail.

"BOSS" Knocking Pens, single or
tandem, position animal properly
and deliver it to hoisting loca-
tion without manual assistance.

"BOSS" Beef Hoists use standard,
brake type motors, and are offered
in 5 H.P. and 7½ H.P. motor sizes.
There is also a special hoist which
uses a 3 H.P. motor.

"BOSS" Beef Headsplitter
No. 424 PATENT PENDING.

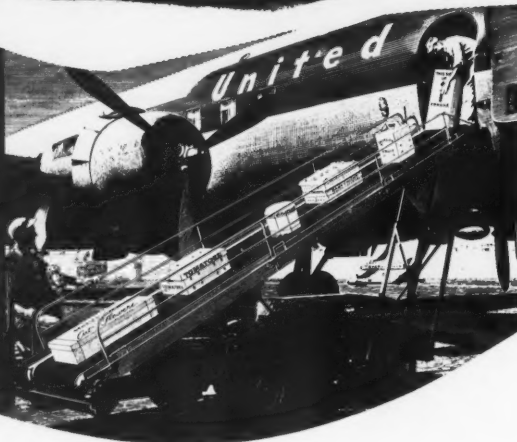
Eye-Catching
ATTRACTIVENESS



Easy-Handling
EFFICIENCY



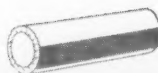
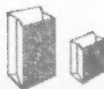
Product-
Engineered
PROTECTION



Gaylord's famous *quality control*, seen and unseen, adds to the value of every Gaylord Box. For information and assistance with your packing problems, contact the Sales Offices listed under "Boxes (Gaylord)" in the classified section of your phone book.

GAYLORD CONTAINER CORPORATION

General Offices: ST. LOUIS • Sales Offices Coast-to-Coast



CORRUGATED AND SOLID FIBRE BOXES • FOLDING CARTONS • KRAFT BAGS AND SACKS • KRAFT PAPER AND SPECIALTIES

MID Directory Changes

The following MID directory changes were announced recently by the Bureau of Animal Industry, USDA:

Meat Inspection Granted: Capital City Products Co., 525 West First st.; mail, P.O. Box 569 Columbus, Ohio; Buitoni Macaroni Corp., Huyler st., South Hackensack, N. J.; Darmon Meats, Inc., 79 S. Main st., Corfu, N. Y.; O'Neill Packing Co., 25th and Z sts., Omaha 7, Nebr.; Zest Provision Co., 2704 E. 45th st., Vernon 58, Cal.; H. Mapelli & Son Wholesale Meats, 1525 Blake st., Denver 2, Colo.; Frigidmeats, Inc., 3755 S. Racine st., Chicago 9, Ill.; Cohen's Famous Knishes, 631-633 Frelinghuysen ave., Newark 5, N. J.

Meat Inspection Withdrawn: Newmarket Co., 2535 E. Vernon ave., Vernon 58, Cal.; Wilson & Co., Inc., Cusseta rd., Columbus, Ga.; North America Packing Corp., 77-79 S. Market st., mail, 93 S. Market st., Boston 9, Mass.

Change in Name of Official Establishment: Rosenthal Packing Co. of Paris, 601 Center ave.; mail, P.O. Box 35, Paris, Tex., instead of North Star Packing Co.; Trans World Refining Corp., 137 Twelfth st., Jersey City 2, N. J., instead of Eastern Edible Refinery Corp.

Change in Location of Official Establishment: North American Packing Corp., 225 Southampton st., Boston 18, Mass., instead of 93-95 S. Market st., Boston 9, Mass.

Change in Mail Address of Official Establishment: Wilson & Co., Inc., 1422 Warford ave.; mail, P.O. Box 6667, Hollywood Station, Memphis 8, Tenn., instead of P.O. Box 322.

French Get Cheaper Meat In Move to Placate Labor

The government of Premier Joseph Laniel reduced retail meat prices in France by 10 per cent, effective September 8, in an effort to improve French living standards and prevent new strikes.

France now is recovering from the effects of a three-week strike touched off by labor opposition to the government's economy program. Less expensive cuts of steak have been about \$1.10 a pound. The meat price cut is to be followed by a similar reduction in prices of other foods.

'Meat for Thrifty Meals'

A practical and timely booklet, *Meat for Thrifty Meals*, has been placed on sale by the Superintendent of Documents, Government Printing Office, Washington 25, D. C. The 46-page illustrated aid for homemakers gives useful suggestions for selecting and cooking the cheaper cuts of beef, pork, lamb and veal. It also presents recipes for many appetizing and inexpensive meat dishes. Copies of the booklet, Catalog No. A1.77:27, are available at 15c each.

Hygrade Food Calls Vote On Merger With Kingan

A special meeting of stockholders of Hygrade Food Products Corp. was called this week for September 29 to vote on a proposal to merge Kingan & Co., Inc., into Hygrade. Hygrade acquired control of Kingan last October through purchase of 82½ per cent of the preferred shares and 94 per cent of the common shares of Kingan.

Stockholders of Hygrade also will be asked at the meeting to approve 100,000 shares of \$100 par authorized preferred stock and an increase in authorized common stock from 500,000 to 2,000,000 shares. Under the merger agreement, each share of Kingan preferred would get one share of Series A preferred of the consolidated company and each five shares of Kingan common would get one share of common of the new company.

¾ Less for ⅓ More In 'Workers' Paradise'

Premier Malenkov's recent estimate of Soviet food production for 1953 doesn't include much meat for the tables of Russian workers. Although the Soviet population now is about 215,000,000, roughly one-third more than in the United States, the country will produce only about 3,000,000 metric tons of meat this year. This compares with 9,700,000 metric tons produced in the United States in 1952.

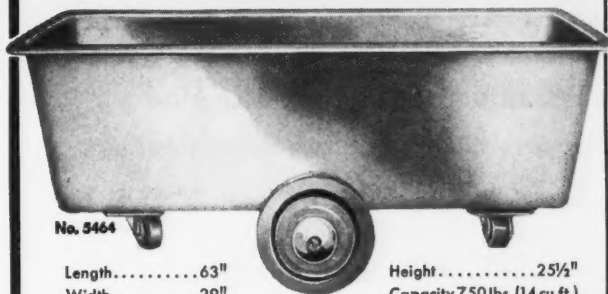
Annual Packaging Forum

Seventeen different seminars on various aspects of packaging are planned for the Fifteenth Annual Forum of Packaging Institute to take place October 12-14 at the Hotel Statler, New York.



FIRST OF A FAMILY of labels, packages and printed overwraps to be used by the Marhofer Packing Co., Chicago, is this one-pound skinless wiener package with a red and yellow diagonal band on the front and sides. The Marhofer name is prominent on the centered T legend, which also identifies the product and its ingredients. Inspection legend is at the top of the band, and the price circle is on the lower right side. Package features visibility of product and is machine over-wrapped.

WEAR-EVER *Aluminum* TRUCKS



Length.....63"
Width.....29"

Height.....25½"
Capacity 750 lbs. (14 cu.ft.)

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS

These meat trucks feature strong, sanitary construction. Open bead can't hold food or dirt. Welded construction eliminates seams and crevices—makes cleaning easy. Understructure is attached to truck body by continuous weld. No seams or cracks.

Truck is light-to-handle—makes it a favorite with employees. Body is made of an extra-tough aluminum alloy that resists denting and gouging. Each corner is reinforced with a special aluminum casting welded in place. Trucks stay new looking, last longer, cut replacement costs.

Wheels have Zerk-type fittings that provide lubrication inside bearings and Neo-tread tires which are unaffected by fats and oils. Ask for representative to call or send for catalog.



WRITE TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, INC., 409 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Send me your catalog

☐ Have representative see me regarding your trucks

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

OPENINGS for ORDER CALLER ORDER FILLER SHIPPING CHECKER

in night shipping operations of large South Side Chicago food processor. Work week consists of Sunday afternoon and evening and Monday, Tuesday, Wednesday and Thursday nights.

Steady job opportunities for men, 30 to 40 years of age, desiring night shipping detail work. Previous experience in order handling, shipping and receiving of packing house products desirable. High School graduate or equivalent.

Base salary \$73.00 to \$75.00 per week, plus time and one-half for hours over 40.

Paid vacations, Life and Hospital Insurance, Pension plan and other benefits available. Opportunities for advancement to supervisory positions.

Send letter stating qualifications and experience to

Box 320, The National Provisioner • 15 W. Huron St., Chicago 10, Ill.

See the New

Kartridg-Pak

Reg. T.M.

- Frankfurter Linking Machine
- Frankfurter Peeling Machine

at the

1953 AMI Convention

Equipment Display Booth 107-9

Hospitality Rooms 825-6

Palmer House

Chicago

Kartridg-Pak Machine Co.

435 West Scott Street

CHICAGO 10, ILLINOIS



SAVE FINGERS

**Maintain Production
Win Employee Acceptance**

Use the FLYNN SAFETY HANDLE—a sturdy metal guard that can be shifted to the position that "feels right" for everyone. Permits use of either right or left hand, allows boner to pull blade toward him or to work away. Feeling of real safety builds operator's confidence . . . increases his speed and production!

Write for full particulars and prices!

CLARENCE FLYNN

1300 Kentucky Ave., St. Louis 10, Missouri

Meat-Type to Dominate National Barrow Show

The great standard hog breeds of America will demonstrate at the National Barrow Show, Austin, Minn., September 15 to 18, that they have within their lives complete capacity for providing all the meat-type breeding stock the country wants.

"We of the National Barrow Show," said Carroll Plager, superintendent of the show, "look for the hog breeds to be heavily represented at the show this year with meat-type barrows and meat-type breeding stock."

"The great breeds of the country have a moral obligation to meet the demand for the meat-type hog. Breed organizations should be alive to the opportunity and the necessity of having member breeders enter this show in quantity with meat-type animals."

Wisconsin and Minnesota Sign Anti-Pollution Pact

An agreement for pollution control of interstate boundary waters, principally the Mississippi and St. Croix rivers, has been signed by representatives of Minnesota and Wisconsin. The two states will exchange information on the boundary streams and enforce uniform standards.

All four states adjoining Wisconsin—Minnesota, Illinois, Iowa and Michigan—are working toward an eventual interstate compact to control pollution of waters dividing the states. One objective beyond the cleanup of the rivers is to keep industry from moving to an adjoining state to avoid meeting standard regulations.

USDA Beef Purchases

The USDA bought 7,935,835 lbs. of beef products during the week ended August 31, bringing its total purchases to 75,877,675 lbs. since the program began last March.

Purchased with Section 32 funds during the week were 5,959,835 lbs. of canned beef at an average price of 38.83c a pound and 1,816,000 lbs. of hamburger at an average price of 35.06c a pound, both f.o.b. plants. The beef will be used in the school lunch program and by other non-profit institutions.

The department also bought 160,000 lbs. of canned beef under a Foreign Operations Administration requisition for export to Germany at a cost of 40.03c a pound, delivered at port.

Yards Removal Okayed

The North Dakota Public Service Commission has authorized the Great Northern Railway Co. to remove its stockyard facilities at Backoo, N. D.

Anti-pollution Teeth

A new Alabama law gives the State Water Advisory Commission power to enforce anti-pollution regulations.

Meat Production Off 5% On Reduced Marketings of Most Classes of Stock

MEAT production under federal inspection for the week ended September 5 totaled 324,000,000 lbs. for a 5 per cent drop from the 341,000,000 lbs. turned out the week before as marketings declined at most large

slaughter numbers of last year.

Cattle slaughter numbered 361,000 head for a small decline from the 378,000 killed commercially the previous week, but was over 40 per cent above slaughter in the same week last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended September 5, 1953, with comparisons

| | Beef | | Veal | | Pork (excl. lard) | | Lamb and Mutton | | Total Meat |
|---------------|--------|-------|--------|-------|-------------------|-------|-----------------|-------|------------|
| | Number | Prod. | Number | Prod. | Number | Prod. | Number | Prod. | Prod. |
| Sept. 5, 1953 | 361 | 189.5 | 150 | 21.0 | 787 | 101.8 | 279 | 12.0 | 324 |
| Aug. 29, 1953 | 378 | 193.9 | 148 | 20.6 | 885 | 114.4 | 287 | 12.3 | 341 |
| Sept. 6, 1952 | 253 | 135.3 | 107 | 14.7 | 883 | 119.8 | 240 | 10.2 | 280 |

AVERAGE WEIGHTS (LBS.)

| | Cattle | | Calves | | Hogs | | Sheep and Lambs | | LARD PROD. |
|---------------|--------|---------|--------|---------|------|---------|-----------------|---------|------------------------------|
| | Live | Dressed | Live | Dressed | Live | Dressed | Live | Dressed | Per 100 lbs. Total mil. lbs. |
| Sept. 5, 1953 | 955 | 525 | 250 | 140 | 230 | 129 | 92 | 43 | 13.9 |
| Aug. 29, 1953 | 950 | 513 | 250 | 139 | 230 | 129 | 90 | 43 | 13.9 |
| Sept. 6, 1952 | 976 | 535 | 250 | 137 | 242 | 136 | 92 | 42 | 13.3 |

centers, the U. S. Department of Agriculture reported. Output of meat, however, continued to range above the 280,000,000-lb. volume of the same week last year by 16 per cent.

Slaughter of most classes declined, with hot weather said to be one retarding factor. Slaughter of hogs was down as producers curtailed shipments to market for better live prices. Light hogs were said to be the feature of offerings at most midwestern trading centers. Butchering of all meat animals except hogs continued well above

Production of beef fell to 189,500,000 lbs. from 193,900,000 lbs. the preceding week, but ranged 40 per cent more than the 135,300,000 lbs. a year earlier.

Slaughter of calves under a 2,000-head increase over the week before numbered 150,000 head, but was about 30 per cent more than the 107,000 butchered a year ago. Output of veal totaled 21,000,000 lbs. against 20,600,000 lbs. the previous week and 14,700,000 lbs. last year.

Butchering of hogs was reduced to 787,000 head from 885,000 the week be-

fore and numbered about 11 per cent less than the 883,000 slaughtered in the same period of 1952. Production of pork declined to 101,800,000 lbs. as against 114,400,000 lbs. the previous week and 119,800,000 lbs. last year. By the same token, output of lamb fell to 25,200,000 lbs. from 28,300,000 lbs. the week before and 28,400,000 lbs. a year ago.

Sheep and lamb slaughter numbered 279,000 animals compared with 287,000 the preceding week and 240,000 last year. Production of the meat amounted to 12,000,000 lbs. in the week immediately under study against 12,300,000 lbs. the previous week and 10,200,000 lbs. a year earlier.

1952 Meat Production Exceeds Billion Pounds In Each of Seven States

Based on live weight statistics on cattle, hogs and sheep produced in 1952, the National Live Stock and Meat Board reports that seven states produced more than a billion pounds of meat each. These states, in order of farm production, were: Iowa, Illinois, Texas, Minnesota, Missouri, Nebraska and Indiana.

Pork was produced in greater abundance than any other meat in this seven-state area, according to the Board. Of the total meat output, 36.3 per cent was beef and veal, 62 per cent was pork and 1.7 per cent was lamb and mutton.

Texas led the 48 states last year in the combined production of beef and veal, the Board pointed out, with Iowa in second place, Nebraska, third, Kansas, fourth, and Illinois fifth. Texas also produced more lamb and mutton than any other state. California was second. Colorado, Wyoming and Montana ranked third, fourth and fifth, respectively, in production of these meats.

Iowa was first among all states in pork production with Illinois second. Third in rank was Indiana, with Minnesota and Missouri, fourth and fifth, respectively.

Iowa was also first in cash sales of cattle, hogs and sheep, the total being \$1,513,635,000. Sales of meat animals in Illinois put that state in second place, with Nebraska, Texas and Minnesota ranking third, fourth and fifth.

JULY MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in July, with comparisons ("000" omitted):

| | July 1953 | June 1953 | July 1952 |
|---------------------------|-----------|-----------|-----------|
| Beef | 507,575 | 498,561 | 728,938 |
| Veal and calf | 31,717 | 27,468 | 88,653 |
| Lamb, yearling and mutton | 17,276 | 15,933 | 45,716 |
| Total | 556,568 | 541,962 | 863,307 |
| All other meats and lard | 14,271 | 15,413 | 12,123 |
| Grand total | 570,839 | 557,375 | 875,430 |

Note: On February 6, 1953, grading of all meats was restored to a voluntary basis.

LIGHT HOGS RECOVER FROM PREVIOUS WEEK'S MARGIN LOSSES

(Chicago costs and credits, first two days of week)

Moderate price gains in pork meats from handy-weight hogs almost offset the higher live costs as cutting margins on this class of swine improved decidedly during the week. Price changes on the other categories tended to reduce the value of the heavier kinds.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

| 180-220 lbs. | | | | | 220-240 lbs. | | | | | 240-270 lbs. | | | | |
|-----------------------|-------|-------|----------|---------|--------------|-------|----------|----------|------|--------------|----------|---------|----------|------|
| Pct. | Price | Value | per cwt. | | Pct. | Price | Value | per cwt. | | Pct. | Price | Value | per cwt. | |
| live | per | per | live | | live | per | per | live | | live | per | per | live | |
| wt. | lb. | cwt. | wt. | fin. | lb. | lb. | cwt. | lb. | fin. | wt. | lb. | cwt. | lb. | fin. |
| Skinned hams | 12.6 | 47.8 | \$ 6.02 | \$ 8.75 | 12.6 | 48.3 | \$ 6.00 | \$ 8.60 | 13.0 | 49.3 | \$ 6.41 | \$ 9.02 | 13.0 | 49.3 |
| Picnics | 5.6 | 29.5 | 1.65 | 2.39 | 5.5 | 29.5 | 1.62 | 2.30 | 5.4 | 28.5 | 1.56 | 2.22 | 5.4 | 28.5 |
| Boston butts | 4.2 | 42.6 | 1.79 | 2.60 | 4.1 | 39.6 | 1.62 | 2.30 | 4.1 | 39.6 | 1.62 | 2.26 | 4.1 | 39.6 |
| Loins (blade in) | 10.1 | 51.0 | 5.15 | 7.45 | 9.8 | 49.0 | 4.80 | 6.81 | 9.7 | 39.4 | 3.82 | 5.40 | 9.7 | 39.4 |
| Lean cuts | ... | ... | \$14.61 | \$21.19 | ... | ... | \$14.13 | \$20.01 | ... | ... | \$13.41 | \$18.88 | ... | ... |
| Bellies, S. P. | 11.0 | 50.5 | 5.56 | 7.98 | 9.5 | 50.8 | 4.83 | 6.81 | 4.0 | 50.8 | 2.03 | 2.90 | 4.0 | 50.8 |
| Bellies, D. S. | ... | ... | ... | ... | 2.1 | 33.6 | .70 | 1.00 | 8.5 | 33.6 | 2.86 | 3.97 | 8.5 | 33.6 |
| Fat backs | ... | ... | ... | ... | 3.2 | 17.0 | .54 | .77 | 4.5 | 18.3 | .82 | 1.15 | 4.5 | 18.3 |
| Jowls | 1.7 | 22.0 | .37 | .55 | 1.7 | 22.0 | .37 | .55 | 1.9 | 22.0 | .42 | .59 | 1.9 | 22.0 |
| Raw leaf | 2.2 | 19.2 | .42 | .61 | 2.2 | 19.2 | .42 | .60 | 2.2 | 19.2 | .42 | .60 | 2.2 | 19.2 |
| P.S. lard, rend. wt. | 14.8 | 18.8 | 2.78 | 4.04 | 13.3 | 18.8 | 2.50 | 3.53 | 11.3 | 18.8 | 2.12 | 2.90 | 11.3 | 18.8 |
| Fat cuts and lard | ... | ... | \$ 9.13 | \$13.18 | ... | ... | \$ 9.36 | \$13.26 | ... | ... | \$ 8.66 | \$12.20 | ... | ... |
| Spareribs | 1.6 | 41.6 | .67 | .96 | 1.6 | 28.6 | .46 | .65 | 1.6 | 21.6 | .35 | .48 | 1.6 | 21.6 |
| Regular trimmings | 3.2 | 28.1 | .90 | 1.32 | 2.9 | 28.1 | .81 | 1.18 | 2.8 | 28.1 | .79 | 1.15 | 2.8 | 28.1 |
| Feet, tails, etc. | 2.0 | ... | .29 | .29 | 2.0 | ... | .29 | .28 | 2.0 | ... | .29 | .28 | 2.0 | ... |
| Offal & misc. | ... | ... | .75 | 1.10 | ... | ... | .75 | 1.09 | ... | ... | .75 | 1.08 | ... | ... |
| TOTAL YIELD | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... |
| & VALUE | ... | ... | \$26.26 | \$38.04 | 70.5 | ... | \$25.71 | \$36.47 | 71.0 | ... | \$24.17 | \$34.07 | ... | ... |
| Cost of hogs | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... |
| Condemnation loss | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... |
| Handling and overhead | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... | Per cwt. | ... | ... | ... |
| TOTAL COST PER CWT. | ... | ... | \$26.45 | \$38.33 | ... | ... | \$26.69 | \$37.86 | ... | ... | \$26.55 | \$37.39 | ... | ... |
| TOTAL VALUE | ... | ... | 26.26 | 38.04 | ... | ... | 25.71 | 36.47 | ... | ... | 24.17 | 34.07 | ... | ... |
| Cutting margin | ... | ... | \$.19 | ... | ... | ... | \$.98 | ... | ... | ... | -\$2.38 | ... | ... | ... |
| Margin last week | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... | ... |



pick the stainless that fits best

When selecting stainless steel be sure you pick the correct type for your particular application. For some grades resist corrosion better . . . others have superior heat resistant properties. Some are easier to machine . . . still others can be more readily formed or welded.

In every case there is a grade of Crucible REZISTAL Stainless Steel that is best suited to the job. And to help our customers select the type that will provide the best service for the lowest cost, we make available all the design, metallurgical, fabricating and application data we have accumulated in our years of stainless steel experience with many different industries.

Our staff of field representatives brings you the benefit of our vast technical resources. And the quality of REZISTAL Stainless Steel sheets, strip, plates, bars, wire, forgings, castings and tubing produced in our modern integrated mills is unsurpassed in the industry. When you have an application for stainless, call Crucible.

CRUCIBLE

first name in special purpose steels

53 years of *Fine* steelmaking

STAINLESS STEEL

CRUCIBLE STEEL COMPANY OF AMERICA, GENERAL SALES OFFICES, OLIVER BUILDING, PITTSBURGH, PA.

STAINLESS • REX HIGH SPEED • TOOL • ALLOY • MACHINERY • SPECIAL PURPOSE STEELS

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

| | |
|-----------------|---------------|
| Native steers | Sept. 8, 1953 |
| Prime, 600/800 | 43 1/2 |
| Choice, 500/700 | 42 1/2 @ 43 |
| Choice, 700/800 | 42 @ 42 1/2 |
| Good, 700/800 | 35 1/2 |
| Commercial cows | 23 |
| Can. & cut. | 20 |
| Bulls | 21 1/2 |

STEER BEEF CUTS

| | |
|-------------------|-----------|
| Prime: | |
| Hindquarter | 54.0@56.0 |
| Forequarter | 31.0@32.0 |
| Round | 45.0@47.0 |
| Trimmed full loin | 84.0@86.0 |
| Regular chuck | 35.0@37.0 |
| Fore Shank | 17.0@19.0 |
| Brisket | 29.0@30.0 |
| Rib | 54.0@56.0 |
| Short plate | 13.0@14.0 |
| Flanks (rough) | 13.0@14.0 |
| Choice: | |
| Hindquarter | 51.0@53.0 |
| Forequarter | 30.0@31.0 |
| Round | 45.0@48.0 |
| Trimmed full loin | 78.0@82.0 |
| Regular chuck | 35.0@37.0 |
| Fore Shank | 17.0@19.0 |
| Brisket | 29.0@30.0 |
| Rib | 50.0@52.0 |
| Short plate | 13.0@14.0 |
| Flanks (rough) | 13.0@14.0 |
| Good: | |
| Round | 45.0@46.0 |
| Regular chuck | 33.0@35.0 |
| Brisket | 29.0@30.0 |
| Rib | 40.0@43.0 |
| Loins | 68.0@72.0 |

COW & BULL TENDERLOINS

| | |
|-----------------|------|
| 2/3 Range Cows | 70¢ |
| 3-5 Range Cows | 80 |
| 5/up Range Cows | 1.00 |
| Bulls, 5/up | 1.00 |

BEEF HAM SETS

| | |
|----------|-------------|
| Knuckles | 41 |
| Insides | 41 |
| Outsides | 36 1/2 @ 37 |

BEEF PRODUCTS

| | |
|------------------|-----------|
| Tongues, No. 1 | 32 @ 33 |
| Hearts | 12 1/2 |
| Livers, selected | 28 1/2 |
| Livers, regular | 17 1/2 |
| Tripe, scalded | 4 |
| Tripe, cooked | 5 |
| Lips, scalded | 4 1/2 @ 5 |
| Lips, unscalded | 4 1/2 @ 5 |
| Lungs | 4 |
| Melts | 4 @ 4 1/2 |
| Udders | 4 |

FANCY MEATS

| | |
|---------------------------|-----------|
| Beef tongues, corned | 35 @ 37 |
| Veal breads, under 12 oz. | 45 @ 46 |
| 12 oz. up | 70 @ 75 |
| Calf tongues, 1/down | 22 @ 23 |
| Calf tongues, 1/2 | 25 @ 26 |
| 0x tails, under 1/2 lb. | 7 1/2 @ 8 |
| Over 1/2 lb. | 12 |

WHOLESALE SMOKED MEATS

| | |
|--|--------|
| Hams, skinned, 14/16 lbs., wrapped | 58 1/2 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped | 61 1/2 |
| Hams, skinned, 16/18 lbs., wrapped | 58 1/2 |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped | 61 1/2 |
| Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped | 65 |
| Bacon, fancy square cut, seedless, 12/14 lbs., wrapped | 60 1/2 |
| Bacon, No. 1 sliced, 1-lb. open-faced layers | 71 |

VEAL—SKIN OFF

| | |
|----------------------|---------------|
| Carcass | |
| (L.C.I. prices) | |
| Prime, 80/110 | \$40.00@42.00 |
| Prime, 110/150 | 37.00@40.00 |
| Choice, 80/110 | 35.00@39.00 |
| Choice, 110/150 | 30.00@35.00 |
| Good, 50/80 | 30.00@34.00 |
| Good, 80/110 | 33.00@35.00 |
| Good, 110/150 | 27.00@33.00 |
| Commercial, all wts. | 23.00@31.00 |

CARCASS MUTTON

| | |
|------------------|-------------|
| (L.C.I. prices) | |
| Choice, 70/down | None quoted |
| Good, 70/down | None quoted |
| Utility, 70/down | None quoted |

CARCASS LAMBS

(L.C.I. prices)

| | |
|-------------------|---------------|
| Prime, 30/40 | \$42.00@44.00 |
| Prime, 40/50 | 42.00@44.00 |
| Choice, 30/40 | 43.00@44.00 |
| Choice, 40/50 | 42.00@44.00 |
| Good, all weights | 37.00@40.00 |

SAUSAGE MATERIALS—FRESH

| | |
|--------------------------------|-------------|
| Pork trim., reg. 40%, bbls. | 29 |
| Pork trim., guar. 50% | 33 |
| lean, bbls. | 41 |
| Pork trim., 80% lean, bbls. | 50 |
| Pork trim., 95% lean, bbls. | 30 |
| Pork cheek meat, trimd., bbls. | 34 @ 36 |
| Bull meat, bon'ls, bbls. | 31 @ 31 1/2 |
| C.C. cow meat, bbls. | 30 |
| Beef trimmings, 75/85% | 22 @ 23 1/2 |
| Bon'ls chucks, bbls. | 81 @ 31 1/2 |
| Beef cheek meat, trimd., bbls. | 23 |
| Beef head meat, bbls. | 21 |
| Shank meat, bbls. | 38 1/2 @ 34 |
| Veal trim., bon'ls, bbls. | 25 @ 26 |

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

| | |
|--|---------------|
| Hams, skinned, 10/14 | 50 |
| Hams, skinned, 14/16 | 51 |
| Pork loins, regular | |
| 12/down, 100's | 53 @ 55 |
| Pork loin, boneless, 100's | 65 @ 68 |
| Shoulders, skinless, bone-in, under 16 lbs., 100's | 36 |
| Picnics, 4/6 lbs., loose | 31 |
| Picnics, 6/8 lbs., loose | 31 |
| Boston butts, 4/8 lbs. | 45 @ 46 |
| Tenderloins, fresh, 10's | 78 @ 80 |
| Neck bones, bbls. | 10 @ 11 |
| Livers, bbls. | 17 |
| Brains, 10's | 25 |
| Ears, 30's | 8 @ 10 |
| Snouts, lean in, 100's | 8 |
| Feet, s.c., 30's | 6 1/2 @ 7 1/2 |

SAUSAGE CASINGS

(L.C.I. prices)

(L.C.I. prices quoted to manufacturers of sausage)

| | |
|--|-------------|
| Beef casings: | |
| Domestic rounds, 1 1/2 to 1 1/2 in. | 50 @ 65 |
| Domestic rounds, over 1 1/2 in., 140 pack | 85 @ 95 |
| Export rounds, wide, over 1 1/2 in. | 1.50 @ 1.70 |
| Export rounds, medium, 1 1/2 @ 1 1/2 in. | 80 @ 1.00 |
| Export rounds, narrow, 1 1/2 in. under | 1.00 @ 1.35 |
| No. 1 weasands, 24 in. up | 12 @ 15 |
| No. 1 weasands, 22 in. up | 9 @ 12 |
| No. 2 weasands, 1 1/2 @ 2 in. | 7 @ 9 |
| Middles, select, wide, 2 1/2 @ 2 1/2 in. | 95 @ 1.20 |
| Middles, extra select, 2 1/2 @ 2 1/2 in. | 1.40 @ 1.75 |
| Middles, extra select, 2 1/2 @ 2 1/2 in. | 1.85 @ 2.30 |
| Middles, extra select, 2 1/2 in. & up | 2.70 @ 3.25 |
| Beef bungs, export, No. 1 | 21 @ 29 |
| Beef bungs, domestic, dried or salted bladders, per piece: | 15 @ 23 |
| 8-10 in. wide, flat | 5 @ 9 |
| 10-12 in. wide, flat | 8 @ 11 |
| 12-15 in. wide, flat | 18 @ 20 |
| Pork casings: | |
| Extra narrow, 29 mm. & du. | 4.10 @ 4.25 |
| Narrow, medlums, 29 @ 32 mm. | 3.90 @ 4.15 |
| Medium, 32 @ 35 mm. | 2.75 @ 3.00 |
| Spec. med., 35 @ 38 mm. | 1.60 @ 2.00 |
| Export bungs, 34 in. cut | 35 @ 42 |
| Large prime bungs, 34 in. cut | 29 @ 32 |
| Medium prime bungs, 34 in. cut | 21 @ 23 |
| Small prime bungs, 12 @ 16 | 12 @ 16 |
| Middles, per set, cap. off. | 50 @ 60 |
| Sheep cas., 22/26 mm. | |
| (Hank) | 3.90 @ 4.20 |
| 18/22 mm. (Hank) | 2.00 @ 2.25 |
| 16/18 mm. (Hank) | 1.10 @ 1.25 |

DRY SAUSAGE

(L.C.I. prices)

| | |
|-------------------------|-----------|
| Cervelat, ch. hog bungs | 95 @ 1.00 |
| Thuringer | 44 @ 48 |
| Farmer | 77 @ 82 |
| Holsteiner | 78 @ 82 |
| B. C. Salami | 82 @ 88 |
| Genoa style salami, ch. | 97 @ 1.01 |
| Pepperoni | 75 @ 77 |

Huron field men and technical service organization are qualified to help you

add more selling flavor to your food products...

If there is any question in your mind as to what Huron MSG or HVP can do in improving the flavor of your food product, simply drop a line to our Technical Service Department. We will be glad to supply free working samples and advice as to use—so you can see for yourself!

Huron
MSG—HVP

THE HURON MILLING COMPANY

General Sales Offices: 9 Park Place, New York City 7 • Factorial Harbor Beach, Mich.
161 E. Grand St., Chicago 13 • 13 E. 9th St., Cincinnati 2 • 383 Brannan St., San Francisco

SUPER-ALB...

THE NEW SUPERIOR ALBUMEN MILK BINDER FOR ALL SAUSAGES AND LOAVES

- This new all-milk product is manufactured to exact specifications *exclusively* for the Sausage Manufacturing Industry.
- Positive laboratory control assures uniform high quality in every drum.
- **SUPER-ALB** increases your yields. Takes care of any excess fat.
- **SUPER-ALB** retains the high quality of your products.
- Your finished cost is **LESS**. Increased profits are definite.
- **SUPER-ALB** more than pays for itself . . . it's well worth the difference in cost!

SUPER-ALB is packed in 250-lb. drums only.

Order 1 or 2 Drums Today and You Will Order More!

Exclusive product of

RALPH ETTLINGER & SONS

50th Year of Service

347 North Loomis Street

Chicago 7, Illinois



Produced for Sparkline Furniture Corp. - Ears and bear crib decoration in third dimensional technique.

1st 1953

For the second straight year the decal industry has been invited to compete in the Lithographers National Association Awards . . . and for the second straight year we proudly acknowledge the winning of **FIRST PLACE** in this competition by **The Meyercord Co.**

It is important to you to know that The Meyercord Co. has been honored by expert judges recruited from top levels of the graphic arts. When you bring your decal transfer problem to Meyercord you are *sure* you will receive the counsel of carefully trained and experienced people . . . backed by the finest and most complete laboratory and production facilities available. Count on Meyercord for the *right* decal for every commercial surface and finish.

Your inquiry is invited . . .

THE MEYERCORD CO.
World's Largest Decalcomania Manufacturers

DEPT. J-508
5323 WEST LAKE ST.
CHICAGO 44, ILLINOIS



Produced for Eli Lilly and Co. - Oil paint recreation of Florence Nightingale distributed in observance of hospital week.

1st 1952

DOMESTIC SAUSAGE

| (L.c.l. prices) | |
|---------------------------------|-----------------|
| Pork sausage, hog casings . . . | 51 |
| Pork sausage, sheep cas. . . | 59 1/2 @ 59 1/2 |
| Frankfurters, sheep cas. . . | 50 1/2 @ 52 |
| Frankfurters, skinless . . . | 41 @ 43 1/2 |
| Bologna (ring) . . . | 40 @ 46 |
| Bologna, artificial cas. . . | 36 @ 38 1/2 |
| Smoked liver, hog bungs . . . | 37 @ 44 1/2 |
| New Eng. lunch, spec. . . | 67 @ 69 |
| Souse . . . | 34 |
| Polish sausage, smoked . . . | 50 @ 62 |
| Pickle & Pimiento loaf . . . | 35 1/2 @ 43 1/2 |
| Olive loaf . . . | 36 @ 46 1/2 |
| Pepper loaf . . . | 43 @ 58 1/2 |
| Smoky snacks . . . | 54 1/2 |
| Smoky links . . . | 65 1/2 |

SPICES

| (Basis Chgo., orig. bbls., bags, bales) | Whole | Ground |
|---|-------|--------|
| Allspice, prime . . . | 36 | 40 |
| Resifted . . . | 38 | 42 |
| Chili powder . . . | 47 | 47 |
| Chili pepper . . . | 1.70 | 1.70 |
| Cloves, Zanzibar . . . | 1.58 | 1.58 |
| Ginger, Jam., unbl. . . | 20 | 28 |
| Ginger, African . . . | 17 | 26 |
| Mace, fancy, Banda . . . | 1.35 | 1.35 |
| East Indies . . . | 1.31 | 1.31 |
| West Indies . . . | 37 | 37 |
| Mustard flour, fancy . . . | 44 | 44 |
| No. 1 . . . | 33 | 33 |
| West India Nutmeg . . . | 44 | 44 |
| Paprika, Spanish . . . | 51 | 51 |
| Pepper, Cayenne . . . | 54 | 54 |
| Red, No. 1 . . . | 53 | 53 |
| Pepper, Packers . . . | 1.36 | 1.76 |
| Pepper, white . . . | 1.32 | 1.42 |
| Malabar . . . | 1.36 | 1.48 |
| Black Lampong . . . | 1.36 | 1.48 |

SEEDS AND HERBS

| (L.c.l. prices) | Ground | Whole for Sausage |
|---------------------------|--------|-------------------|
| Caraway seed . . . | 13 | 20 |
| Cominos seed . . . | 22 | 26 |
| Mustard seed, fancy . . . | 23 | 23 |
| Yellow American . . . | 15 | 15 |
| Oregano . . . | 45 | 52 |
| Coriander, Morocco . . . | 13 | 19 |
| Natural No. 1 . . . | 35 | 47 |
| Marjoram, French . . . | 35 | 47 |
| Sage, Dalmatian . . . | 64 | 72 |
| No. 1 . . . | 64 | 72 |

CURING MATERIALS

| | Cwt. |
|--|---------|
| Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo. . . | \$10.00 |
| Saltpeter, n. ton, f.o.b. N.Y. . . | 11.25 |
| Dbt. refined gran. . . | 14.00 |
| Small crystals . . . | 15.40 |
| Medium crystals . . . | 5.25 |
| Pure rfd., gran. nitrate of soda . . . | 6.25 |
| Pure rfd., powdered nitrate of soda . . . | 6.25 |
| Salt— | |
| Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo. . . | \$23.00 |
| Granulated (ton) . . . | 27.50 |
| Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo. . . | 8.40 |
| Sugar— | |
| Raw, 98 basis, f.o.b. N.Y. . . | 8.70 |
| Refined standard cane gran. basis . . . | 8.50 |
| Refined standard beet gran. basis . . . | 8.50 |
| Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La. . . | 8.40 |
| less 2% . . . | 7.90 |
| Cerelose dextrose, per cwt. L.C.L. ex-warehouse, Chgo. . . | 7.90 |
| O/L Del. Chgo. . . | 7.80 |

PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles Sept. 8 | San Francisco Sept. 8 | No. Portland Sept. 9 |
|--|---------------------|-----------------------|----------------------|
| FRESH BEEF (Carcass) | | | |
| STEER: | | | |
| Choice: | | | |
| 500-600 lbs. . . | \$41.00@42.00 | \$42.00@44.00 | \$42.00@45.00 |
| 600-700 lbs. . . | 40.00@41.00 | 40.00@42.00 | 41.00@44.50 |
| Good: | | | |
| 500-600 lbs. . . | 33.00@37.00 | 37.00@39.00 | 36.00@43.50 |
| 600-700 lbs. . . | 32.00@35.00 | 35.00@37.00 | 35.00@42.00 |
| Commercial: | | | |
| 350-500 lbs. . . | 29.00@32.00 | 33.00@35.00 | 27.00@38.00 |
| COW: | | | |
| Commercial, all wts. . . | 22.00@26.00 | 24.00@28.00 | 22.00@28.00 |
| Utility, all wts. . . | 20.00@23.00 | 22.00@24.00 | 21.00@26.00 |
| FRESH CALF: | (Skin-Off) | (Skin-Off) | (Skin-Off) |
| Choice: | | | |
| 200 lbs. down . . . | 34.00@36.00 | None quoted | 33.00@36.00 |
| Good: | | | |
| 200 lbs. down . . . | 33.00@35.00 | None quoted | 32.00@35.00 |
| FRESH LAMB (Carcass): | (Spring) | (Spring) | (Spring) |
| Prime: | | | |
| 40-50 lbs. . . | 41.00@43.00 | 39.00@40.00 | 37.00@39.00 |
| 50-60 lbs. . . | 40.00@42.00 | 38.00@39.00 | 37.00@39.00 |
| Good, all wts. . . | 38.00@41.00 | 35.00@38.00 | 33.00@37.00 |
| MUTTON (EWE): | | | |
| Choice, 70 lbs. down . . . | 15.00@17.00 | None quoted | 13.00@16.00 |
| Good, 70 lbs. down . . . | 15.00@17.00 | None quoted | 13.00@16.00 |
| FRESH PORK CARCASSES (Packer Style) | (Shipper Style) | (Shipper Style) | (Shipper Style) |
| 80-120 lbs. . . | None quoted | 41.00@43.00 | None quoted |
| 120-160 lbs. . . | 38.00@41.00 | 40.00@41.00 | 38.50@40.00 |
| FRESH PORK CUTS No. 1: | | | |
| LOINS: | | | |
| 8-10 lbs. . . | 54.00@58.00 | 56.00@58.00 | 58.00@64.00 |
| 10-12 lbs. . . | 54.00@58.00 | 54.00@56.00 | 57.00@63.00 |
| 12-16 lbs. . . | 54.00@58.00 | 52.00@54.00 | 56.00@62.00 |
| PICNICS: | (Smoked) | (Smoked) | (Smoked) |
| 4-8 lbs. . . | 38.00@43.00 | 42.00@46.00 | 42.00@46.50 |
| PORK CUTS No. 1: | (Smoked) | (Smoked) | (Smoked) |
| HAMS, Skinned: | | | |
| 12-16 lbs. . . | 60.00@68.00 | 62.00@68.00 | 63.00@68.00 |
| 16-18 lbs. . . | 58.00@64.00 | 62.00@66.00 | 62.00@69.00 |
| BACON, "Dry Cure" No. 1: | | | |
| 6-8 lbs. . . | 65.00@70.00 | 68.00@72.00 | 69.00@73.50 |
| 8-10 lbs. . . | 63.00@68.00 | 66.00@70.00 | 68.00@71.00 |
| 10-12 lbs. . . | 62.00@65.00 | None quoted | 67.00@70.00 |
| LARD, Refined: | | | |
| 1-lb. cartons . . . | 25.00@26.00 | 25.00@26.00 | 22.00@24.75 |
| 50-lb. cartons and cans . . . | 22.00@24.50 | 24.00@25.00 | None quoted |
| Tierces . . . | 21.00@24.00 | 22.00@24.00 | 21.00@24.25 |

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO
CHICAGO BASIS
WEDNESDAY, SEPT. 9, 1953
REGULAR HAMS

| Fresh or F.F.A. | Frozen |
|-----------------|--------|
| 8-1047n | 46½n |
| 10-1247n | 46½n |
| 12-1447n | 46½n |
| 14-1647½n | 47½n |
| 16-1847½n | 47½n |
| 18-2047½n | 47½n |
| 20-2244n | 44n |

SKINNED HAMS
Fresh or F.F.A.

| Fresh or F.F.A. | Frozen |
|--------------------|---------|
| 10-1249 @50n | 49n |
| 12-1449 @50n | 49n |
| 14-1650 @50½ | 50n |
| 16-1850 | 50 |
| 18-2050 | 50 |
| 20-2246½ | 46½ |
| 22-2445¾ @46 | 45¾ @46 |
| 24-2645¾ | 45¾n |
| 26-2844½ | 44½n |
| 28/up, 2's in. 44½ | 44½n |

PICNICS

| Fresh or F.F.A. | Frozen |
|------------------|---------|
| 4-630@30½ | 30@30½ |
| 6-830½-30½ | 30½-30½ |
| 8-1029½ | 29½ |
| 10-1229 | 28¾ |
| 12-1429 | 28¾ |
| 8/up, 2's in. 29 | 28¾ |

OTHER CELLAR CUTS

| Fresh or Frozen | Cured |
|-------------------|-------|
| Square Jowls...30 | 29n |
| Jowl butts...24 | 23½ |
| S. P. Jowls... | 22n |

BELLIES
(Square Cut)

| Green | Cured |
|----------------|-------|
| 6-851n | 52½n |
| 8-1051½ | 53n |
| 10-1251½ | 53n |
| 12-1451½ | 53n |
| 14-1651½ | 53n |
| 16-1851½ | 53n |
| 18-2051½ | 53n |

GR. AMN.
BELLIES

| D. S. BELLIES | Clear |
|------------------|----------|
| 18-2036n | 35½n |
| 20-2536½ | 35½ |
| 25-3037½ | 35½ |
| 30-3531½ | 32 |
| 35-4029½ | 30½ @30½ |
| 40-5028 | 28 |

FAT BACKS

| Fresh or Frozen | Cured |
|-----------------|-------|
| 6-816n | 16n |
| 8-1017½n | 17½ |
| 10-1219¾n | 19¾ |
| 12-1420n | 20 |
| 14-1620½n | 20½ |
| 16-1820½n | 20½ |
| 18-2020½n | 20½ |
| 20-2520½n | 20½ |

BARRELED PORK

| Clear Fat Back | Pork |
|----------------|-----------------|
| 60/70.....43n | |
| 30/40.....44½n | 70/80.....43n |
| 40/50.....44½n | 80/100.....40½n |
| 50/60.....43½n | 100/125..... |

LARD FUTURES PRICES

FRIDAY, SEPT. 4, 1953

| Open | High | Low | Close |
|-------------|--------|--------|----------|
| Sept. 17.50 | 17.67½ | 17.12½ | 17.50 |
| Oct. 16.30 | 16.30 | 16.85 | 16.00b |
| Nov. 14.25 | 14.30 | 13.77½ | 14.20a |
| Dec. 13.65 | 13.65 | 13.25 | 13.30-35 |
| Jan. 13.10 | 13.10 | 12.57½ | 12.80 |
| Mar. 13.15 | 13.20 | 12.72½ | 13.00 |

Sales: 14,200,000 lbs.
Open interest at close Thurs., Sept. 1: Sept. 158, Oct. 308, Nov. 251, Dec. 347, Jan. 120, and Mar. 56 lots.

MONDAY, SEPT. 7, 1953

LABOR DAY
(Legal Holiday)
Market Closed

TUESDAY, SEPT. 8, 1953

| Open | High | Low | Close |
|-------------|-------|--------|---------|
| Sept. 17.40 | 17.75 | 17.07½ | 17.75a |
| Oct. 16.05 | 16.20 | 15.40 | 15.00b |
| Nov. 14.10 | 14.10 | 13.47½ | 13.95 |
| Dec. 13.27½ | 13.30 | 12.75 | 13.14½a |
| Jan. 12.20 | 12.60 | 12.20 | 12.52½ |
| Mar. 12.80 | 12.80 | 12.35 | 12.55 |

Sales: 8,080,000 lbs.
Open interest at close Fri., Sept. 4: Sept. 143, Oct. 308, Nov. 251, Dec. 344, Jan. 142, and Mar. 60 lots.

WEDNESDAY, SEPT. 9, 1953

| Open | High | Low | Close |
|-------------|---------|-------|---------|
| Sept. 17.90 | 18.25 | 17.90 | 17.95 |
| Oct. 15.95 | 16.25 | 15.75 | 15.85 |
| Nov. 13.92½ | 14.17 | 13.90 | 13.97½a |
| Dec. 13.20 | 13.42½b | 13.10 | 13.12½ |
| Jan. 12.65 | 12.85b | 12.55 | 12.60b |
| Mar. 12.55 | 12.90 | 12.55 | 12.75a |

Sales: 6,560,000 lbs.
Open interest at close Tues., Sept. 8: Sept. 138, Oct. 310, Nov. 247, Dec. 353, Jan. 146, and Mar. 74 lots.

THURSDAY, SEPT. 10, 1953

| Open | High | Low | Close |
|-------------|--------|--------|--------|
| Sept. 18.15 | 18.72½ | 18.15 | 18.60a |
| Oct. 15.90 | 16.52½ | 15.90 | 16.40 |
| Nov. 13.90 | 14.40 | 13.90 | 14.25b |
| Dec. 13.07½ | 13.47½ | 13.07½ | 13.40 |
| Jan. 12.75 | 12.95 | 12.70 | 12.85 |
| Mar. 12.75 | 12.87½ | 12.75 | 12.85a |

Sales: 8,000,000 lbs.
Open interest at close Wed., Sept. 9: Sept. 126, Oct. 326, Nov. 258, Dec. 363, Jan. 148, and Mar. 75 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Sept. 5, 1953, was 14.5 according to a report by the U. S. Department of Agriculture. This ratio compared with the 15.1 ratio reported for the preceding week and 11.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.668 per bu. in the week ended Sept. 5, 1953, \$1.659 per bu. in the previous week and \$1.819 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

| Refined lard, tierces, f.o.b. | Chicago |
|---|---------|
| Refined lard, 50-lb. cartons | 23.25 |
| f.o.b. Chicago | 23.25 |
| Kettle rend., tierces, f.o.b. Chicago | 23.75 |
| Leaf, kettle rend., tierces, f.o.b. Chicago | 24.75 |
| Lard flakes | 27.75 |
| Neutral tierces, f.o.b. Chicago | 27.75 |
| Standard shortening *N. & S. | 20.00 |
| Hydrogenated Shortening, N. & S. | 21.75 |

*Delivered.

WEEK'S LARD PRICES

| P.S. Lard | P.S. Lard | Raw |
|--------------------|-----------|--------|
| Tierces | Loose | Leaf |
| Sept. 4 ..18.25n | 18.50a | 19.50a |
| Sept. 5 ..18.25n | 18.50n | 19.50n |
| Sept. 7—Holiday | | |
| Sept. 8 ..18.50n | 18.75n | 19.75n |
| Sept. 9 ..18.50n | 19.25b | 20.25n |
| Sept. 10 ..19.62½n | 20.00n | 21.00n |

a—asked, b—bid, n—nominal.

All your meats are
BANQUET-GRAND
when seasoned with pure
BANQUET BRAND!



You can't put in better-tasting seasonings than Banquet Brand PURE Pepper and Spices—from McCormick, the World's Largest Spice and Extract House! McCormick means unequalled flavor penetration and retention! Tell your McCormick Banquet Brand man your needs—let the McCormick resources and laboratories work for YOU!

McCORMICK
Banquet BRAND

Contact your local McCormick office or write to:

McCORMICK & CO., Inc.

WORLD'S LARGEST SPICE AND EXTRACT HOUSE
Baltimore 2, Maryland



KOCH damp-proof enamel won't taint foods!

You don't need to take out the foods while you paint your coolers. Quick-drying KOCH Odorless Damp-Proof Enamel leaves no taste in foods, not even in dairy products. Spray it or brush it on the walls while the cooler is full. It works on damp walls, too. Moisture trapped in the wall escapes while paint is drying. Use in any temperature above freezing, 32° F.

No. 492—Non-yellowing Gloss White, per gal. \$8.00

No. 495—Odorless Thinner, per gal. \$2.80

Other Special-Purpose Paints

KOCH Ice-Proof Enamel, for sharp freezers and chill rooms. Spreads freely in any temperature down to 50° below zero F.

KOCH Rust-No-More Metal Finish prevents rust from forming on steel—or seals off and stops the spread of rust on old surfaces.

KOCH Safety Floor Compound puts a durable non-skid surface on floors, ramps, stairs, docks, and platforms. Bonds firmly to concrete, wood, or metal.

See the new KOCH General Catalog 78 for details.

**KOCH
SUPPLIES**

2520 Holmes St.
Kansas City 8, Mo.
Phone Victor 3788

Use
coupon
to order
today!

Rush _____ gal. No. 492 KOCH Odorless Damp-Proof Enamel
and
_____ gal. No. 495 KOCH Odorless Thinner.

☐ Send more information about KOCH _____ Paints.

☐ Mail a copy of the new KOCH General Catalog 78.

Name _____

Firm _____

Address _____

City _____

Zone _____

State _____

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

| | Sept. 8, 1953 |
|--------------------------------|---------------|
| | Per cwt. |
| | Western |
| Prime, 800 lbs./down. | \$42.00@44.00 |
| Prime, 800/900 | 41.50@45.00 |
| Choice, 800 lbs./down. | 40.50@42.50 |
| Choice, 800/900 | 40.00@40.50 |
| Good, 500/700 | 35.00@37.00 |
| Steer, commercial | 29.00@32.00 |
| Cow, commercial | 24.00@27.00 |
| Cow, utility | 22.00@24.00 |

BEEF CUTS

| | City |
|---------------------------------|--------------|
| Prime: | |
| Hindquarters, 600/800. | \$57.00@61.0 |
| Hindquarters, 800/900. | 52.00@55.0 |
| Rounds, no flank | 51.00@53.0 |
| Rounds, Diamond bone, | |
| no flank | 51.00@54.0 |
| Short loins, untrim. | 76.00@85.0 |
| Flanks (7 bone cut) | 14.50@15.0 |
| Ribs | 62.00@65.0 |
| Arm chucks | 36.00@38.0 |
| Briskets | 30.00@32.0 |
| Plates | 15.00@16.0 |
| Forequarters (Kosher) | 40.00@41.0 |
| Arm chucks (Kosher) | 42.00@43.0 |
| Briskets (Kosher) | 32.00@33.0 |

| | |
|---------------------------------|------------|
| Choice: | |
| Hindquarters, 600/800 | 56.00@60.0 |
| Hindquarters, 800/900 | 51.00@52.0 |
| Rounds, no flank | 51.00@53.0 |
| Rounds, Diamond bone, | |
| no flank | 51.00@54.0 |
| Short loins, untrim. | 75.00@80.0 |
| Flanks | 14.50@15.0 |
| Ribs (7 bone cut) | 58.00@62.0 |
| Arm chucks | 35.00@37.0 |
| Briskets | 30.00@32.0 |
| Plates | 15.00@16.0 |
| Forequarters (Kosher) | 38.00@40.0 |
| Arm chucks (Kosher) | 40.00@43.0 |
| Briskets (Kosher) | 32.00@33.0 |

FANCY MEATS

(l.c.l. prices)

| | Cwt. |
|----------------------------------|--------------|
| Veal breads, under 6 oz. | 45.00 |
| 6 to 12 oz. | 49.00 |
| 12 oz. up | 75.00 |
| Beef kidneys | 12.00 |
| Beef livers, selected | 35.00 |
| Beef livers, selected, | |
| Kosher | 60.00@100.00 |
| Outails, over ¼ lb. | 11.50 |

LAMBS

(l.c.l. prices)

| | City |
|-------------------------|---------------|
| Prime, 30/40 | \$48.00@50.00 |
| Prime, 40/50 | 48.00@50.00 |
| Prime, 45/55 | 46.00@47.00 |
| Choice, 30/40 | 48.00@50.00 |
| Choice, 40/50 | 48.00@50.00 |
| Choice, 45/55 | 45.00@47.00 |
| Good, 30/40 | 40.00@42.00 |
| Good, 40/45 | 41.00@43.00 |
| Good, 45/55 | 38.00@41.00 |

Western

| | |
|---------------------------|---------------|
| Prime, 40/50 | \$41.00@42.00 |
| Prime, 50/60 | 41.00@42.00 |
| Prime, 60/70 | 41.00@42.00 |
| Choice, all wts. | 40.00@42.00 |
| Good, all wts. | 36.00@40.00 |
| Utility, all wts. | 26.00@28.00 |

FRESH PORK CUTS

(l.c.l. prices)

| | Western |
|---------------------------------|---------------|
| Pork loins, 8/12 | \$48.00@51.00 |
| Pork loins, 12/16 | 48.00@50.00 |
| Hams, sknd., 14/down. | 55.00@56.00 |
| Boston butts, 4/8 lbs. | 48.00@50.00 |
| Spareribs, 3/down | 48.00@50.00 |
| Pork trim., regular | 36.00 |
| Pork trim., spec. 80% | 53.00 |

| | City |
|--------------------------------|---------------|
| Hams, sknd., 14/down. | \$56.00@58.00 |
| Pork loins, 8/12 | 53.00@57.00 |
| Pork loins, 12/16 | None quoted |
| Boston butts, 4/8 lbs. | 50.00@51.00 |
| Spareribs, 3/down | 50.00@51.00 |

VEAL—SKIN OFF

(l.c.l. prices)

| | Western |
|------------------------------|---------------|
| Prime, 80/110 | \$40.00@44.00 |
| Prime, 110/150 | 39.00@43.00 |
| Choice, 50/80 | 32.00@35.00 |
| Choice, 80/110 | 34.00@36.00 |
| Choice, 110/150 | 32.00@34.00 |
| Good, 50/80 | 28.00@30.00 |
| Good, 80/110 | 30.00@34.00 |
| Good, 110/150 | 30.00@32.00 |
| Commercial, all wts. | 25.00@27.00 |

DRESSED HOGS

(l.c.l. prices)

| | |
|-------------------------|---------------|
| 100 to 136 lbs. | \$38.25@39.75 |
| 137 to 153 lbs. | 38.25@39.75 |
| 154 to 171 lbs. | 38.25@39.75 |
| 172 to 188 lbs. | 38.25@39.75 |

BUTCHERS' FAT

| | |
|-------------------------|---------|
| Shop fat | ¼ c lb. |
| Breast fat | ¼ c lb. |
| Inedible suet | ¾ c lb. |
| Edible suet | ¾ c lb. |

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Sept. 9, were reported as follows:

| | |
|-------------------------------|---------------|
| CATTLE: | |
| Steers, ch. & pr. | \$27.25@27.50 |
| Steers, choice | 23.00@26.50 |
| Steers, good | 19.00@22.00 |
| Heifers, ch. & pr. | 25.50 only |
| Heifers, choice | 22.50@24.75 |
| Cows, util. & com'l. | 19.00@22.50 |
| Cows, can. & cut. | 8.50@10.00 |
| Bulls, good | 11.00@13.00 |
| Bulls, util. & com'l. | 11.50@13.00 |
| Bulls, can. & cut. | None rec. |

| | |
|------------------------------|---------------|
| HOGS: | |
| Good, ch., 160/190 | \$22.50@24.50 |
| Good, ch., 190/220 | 24.50@25.25 |
| Good, ch., 200/220 | 24.50@25.25 |
| Good, ch., 220/270 | 24.50@25.25 |
| Sows, 400/down | 22.50@24.25 |

| | |
|--------------------------|---------------|
| LAMBS: | |
| Choice & prime | \$18.50@19.50 |
| Good & choice | 16.50@18.50 |

Reco®

RADIAL AIR CIRCULATION

- MAINTAINS EVEN TEMPERATURES
- REDUCES ICING OF COOLING COILS
- REDUCES MOLD, ODORS WET FLOORS, WALLS

Send for Bull. 241

REYNOLDS
ELECTRIC COMPANY

3089 RIVER RD. RIVER GROVE, ILL.

BEFORE



AFTER



PIONEERING IN
REFRIGERATION
VENTILATION

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, September 9, 1953

The tight hold on the part of producers of inedible fats resulted in a large consumer raising his ideas $\frac{3}{4}$ @ $\frac{1}{2}$ c over last paid levels, consequently a fair to good movement of product was reported. Bleachable fancy tallow sold at 5c, prime tallow at $\frac{4}{4}$ c and special tallow at $\frac{4}{4}$ c, c.a.f. Chicago. A few tanks of all hog choice white grease sold at $\frac{8}{4}$ c, delivered East. Original fancy tallow was offered at 6c, Chicago, but got no bids in this area. Later, bids on all hog choice white grease were submitted at $\frac{8}{4}$ c, c.a.f. East, but product was held at 9c.

A few tanks of choice white grease sold at $\frac{7}{4}$ c, Chicago. Several tanks of original fancy tallow traded at 6c, c.a.f. East. A tank of B-white grease sold at $\frac{4}{4}$ c, c.a.f. Chicago. About seven tanks of yellow grease moved at $\frac{3}{4}$ c, c.a.f. also Chicago. A few tanks of all hog choice white grease sold on Friday at 9c, delivered East. Later reports indicated that $\frac{9}{4}$ c, same destination was bid.

On Tuesday of the new week, (Monday was a holiday) consumers were looking for material at steady prices and once again sellers were maintaining a firm hold. Several tanks of yellow grease sold at $\frac{4}{4}$ c, c.a.f. East. Bids for eastern destination were also unchanged; sellers asking up to $\frac{1}{2}$ c more or better. The general market had a typical post-holiday appearance.

A few tanks of all hog choice white grease sold on Wednesday, at $\frac{9}{4}$ c, c.a.f. East; later bids of $\frac{9}{4}$ c same destination heard. Scattered sales of bleachable fancy tallow were made at 5c, prime tallow at $\frac{4}{4}$ c and special tallow at $\frac{4}{4}$ c, all c.a.f. Chicago. The choice white grease market in the local area was difficult to peg.

A tank of yellow grease sold at $\frac{3}{4}$ c, c.a.f. Chicago. Three tanks of hard body bleachable fancy tallow traded at $\frac{5}{4}$ c, delivered East, with no takers.

A few tanks of No. 1 tallow sold at $\frac{3}{4}$ c, c.a.f. East, and several tanks of yellow grease, good packer production, sold at $\frac{4}{4}$ c, delivered East.

TALLOWES: Wednesday's quotations: edible tallow, $\frac{10}{4}$ @11c; original fancy tallow, $\frac{5}{4}$ c; bleachable fancy tallow, 5c; prime tallow, $\frac{4}{4}$ c; special tallow, $\frac{4}{4}$ c; No. 1 tallow, $\frac{3}{4}$ c; and No. 2 tallow, 3c.

GREASES: Wednesday's quotations: choice white grease, $\frac{7}{4}$ @8c nominal; A-white grease, $\frac{6}{4}$ @ $\frac{6}{4}$ c; B-white grease, $\frac{4}{4}$ c; yellow grease, $\frac{3}{4}$ c; grease, $\frac{3}{4}$ @ $\frac{3}{4}$ c; and brown grease, $\frac{2}{4}$ @ $\frac{2}{4}$ c.

BY-PRODUCTS MARKETS

Wednesday, Sept. 9, 1953

Blood

| Unit | |
|--|------------|
| Ammonia | |
| Unground, per unit of ammonia (bulk) | *5.75@6.00 |

Digester Feed Tankage Material

| | |
|--------------------------------------|-------------|
| Wet rendered, unground, loose, | |
| Low test | *7.75@8.00 |
| High test | *6.25@6.50n |
| Liquid stick tank cars | 3.25 |

Packhouse Feeds

| Carlots, per ton | |
|--|---------------|
| 50% meat and bone scraps, bagged, \$ | 90.00 |
| 50% meat and bone scraps, bulk | 85.00@ 87.50 |
| 55% meat scraps, bulk | 85.00@ 87.50 |
| 60% digester tankage, bulk | 85.00@ 87.50 |
| 60% digester tankage, bagged | 87.50@ 90.00 |
| 80% blood meal, bagged | 115.00@120.00 |
| 70% standard steamed bone meal, bagged (spec. prep.) | 80.00 |
| 65% steamed bone meal | 55.00@ 60.00* |

Fertilizer Materials

| | |
|--|-------|
| High grade tankage, ground, per unit ammonia | 5.75* |
| Hoof meal, per unit ammonia | 5.75 |

Dry Rendered Tankage

| Per unit Protein | |
|------------------|-------------|
| Low test | *1.65@1.70 |
| High test | *1.50@1.55n |

Gelatin and Glue Stocks

| Per cwt. | |
|---|--------------------|
| Calf trimmings (limed) | \$ 1.50@ 1.75 |
| Hide trimmings, (green salted) | *8.00@10.00n |
| Cattle jaws, skulls and knuckles, per ton | 65.00n |
| Pig skin scraps and trimmings, per lb. | 7@ 7 $\frac{1}{4}$ |

Animal Hair

| | |
|----------------------------------|---------------------|
| Winter coil dried, per ton | *100.00 |
| Summer coil dried, per ton | 50.00@ 55.00 |
| Cattle switches, per piece | 5 $\frac{1}{2}$ @ 6 |
| Winter processed, gray, lb. | 14 @ 15 |
| Summer processed, gray, lb. | 6 |

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, September 9, 1953

Trading on vegetable oils was quiet Tuesday, with steady prices paid in most instances. A small volume of soybean oil sold at fractionally lower levels, mainly to refiners. First-half September shipment traded at 11 $\frac{1}{4}$ c, and straight September brought 11 $\frac{1}{4}$ c. First-half October and October shipment sold at 11c, and October through December was nominally quoted at 10 $\frac{3}{4}$ c. There was continued buying interest at the above sale levels, but offerings were light and priced higher.

The cottonseed market was relatively unchanged from the previous week's close. No action was reported in the Valley, and the market in that area was pegged at 13 $\frac{1}{4}$ c, nominal basis, for nearby shipment. There was scattered movement in the Southeast at 13 $\frac{1}{4}$ c and there were a few sales in Texas at 13c. Corn oil sold at 14 $\frac{1}{4}$ c for September shipment and at 14 $\frac{1}{4}$ c for October shipment. The offering price of peanut oil was reduced to 21 $\frac{1}{2}$ c, but no sales materialized. Coconut oil was offered at 14 $\frac{1}{4}$ c and 14 $\frac{1}{4}$ c, but best buying interest was at 14 $\frac{1}{4}$ c.

The volume of sales of soybean oil showed little improvement at midweek and was estimated at under 20 tanks. No domestic sales of September shipment could be confirmed, although there was export trading at 11 $\frac{1}{2}$ c. Early September shipment and September alone was bid at 11 $\frac{1}{2}$ c all day Wednesday, but offerings were held tight at 11 $\frac{1}{2}$ c. October shipment sold sparingly at 11 $\frac{1}{2}$ c, and October-No-

EASTERN BY-PRODUCTS MARKET

New York Sept. 9, 1953

Dried blood was quoted Wednesday at \$5.10 to \$5.25 per unit of ammonia. Low test wet rendered tankage was priced at \$6.25 to \$7.25 delivered per unit of ammonia and dry rendered tankage was listed at \$1.55.

HYDRO VAT DUMPER

Eliminates Manual Handling of Product!

Now empty 25 vats per hour. Hams, bellies, squares, picnics and other product handled in containers can be dumped!

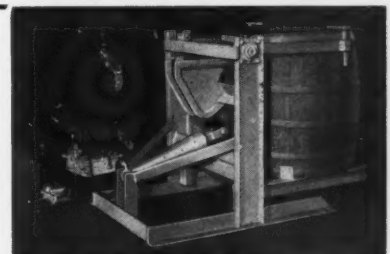
Electric solenoid operated valve. Push button control! Powered by air-cooled motor with hydraulic pump and reservoir fully enclosed. Ram-type hydraulic cylinder.

Write for full particulars.

MATERIALS TRANSPORTATION CO.

400 N. MICHIGAN AVENUE

CHICAGO 11, ILLINOIS



UTS

Western
48.00@51.00
48.00@50.00
48.00@50.00
48.00@50.00
36.00
33.00
City
56.00@58.00
33.00@37.00
None quoted
38.00@40.00
50.00@51.00
50.00@51.00

OFF

Western
40.00@44.00
39.00@43.00
32.00@35.00
34.00@36.00
32.00@34.00
32.00@30.00
30.00@34.00
30.00@32.00
25.00@27.00

GS

38.25@39.75
38.25@39.75
38.25@39.75
38.25@39.75

AT

1/4 c lb.
1/4 c lb.
3/4 c lb.
3/4 c lb.

CES AT
TY

livestock
Wednesday,
ported as

27.25@27.50
23.00@26.50
19.00@22.00
25.50 only
22.50@24.75
19.00@22.50
8.50@10.00
11.00@13.00
11.50@13.00
None rec.

22.50@24.50
24.50@25.25
24.50@25.25
24.50@25.25
22.50@24.25

18.50@19.50
16.50@18.50

BEFORE

ING IN
RATION
ATION

12, 1953

The National Provisioner—September 12, 1953

43

SOAK stains
and corrosion
off your ham molds

before



after



NO TEDIOUS BRUSHING.

Just a few minutes in a solution of Oakite Composition No. 20 followed by a short soak in Oakite Compound No. 84-M, and this ham mold comes out clean and bright as new.

Oakite Compound No. 84-M removes corrosion without etching or pitting surfaces. Equipment stays clean longer — has longer service life.

Try it on your ham molds — sausage sticks, belly boxes, too. Ask your Oakite Service Representative, or write Oakite Products, Inc., 20A Rector St., N. Y. 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
TRADE MARK U. S. PAT. OFF.
MATERIALS • METHODS • SERVICE

Technical Service Representatives Located in
Principal Cities of United States and Canada

vember-December cashed at 11c.

Cottonseed oil sold at steady with the previous day. Movement was accomplished in the Valley at 13½c, but buying interest was generally light. There was better inquiry in the Southeast, and 13½c was also paid in that region. Cottonseed oil continued to sell in Texas at 13c, common points. Corn oil sold steady at 14¼c. Peanut oil sold at 21½c, a couple of tanks involved. In an attempt to move coconut oil, offerings were priced at 14½c for spot shipment, but buying interest continued at 14¼c without action.

CORN OIL: Traded in a light fashion at 14¼c, unchanged from last week.

SOYBEAN OIL: Small volume of sales at slightly lower levels.

PEANUT OIL: Sold early Wednesday at 21½c.

COCONUT OIL: Offerings levels comparable to those of the previous week, but no sales were accomplished.

COTTONSEED OIL: Sales at all trading areas at ½c advance during week.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, SEPT. 4, 1953

| | Open | High | Low | Close | Prev. Close |
|------------|--------|-------|-------|--------|-------------|
| Sept. | 15.16b | | | 15.43 | 15.24 |
| Oct. | 14.95b | | | 15.13b | 14.98 |
| Dec. | 14.87b | | | 15.01b | 14.92 |
| Jan. | 14.87a | | | 14.96b | 14.87a |
| Mar. | 14.85b | | | 14.98b | 14.93 |
| May | 14.81b | | | 14.95b | 14.86b |
| July | 14.75b | | | 14.85b | 14.81b |

Sales: 66 lots.

MONDAY, SEPT. 7, 1953

Labor Day, legal holiday
(No trading)

TUESDAY, SEPT. 8, 1953

| | | | | | |
|------------|--------|-------|-------|--------|--------|
| Sept. | 15.35b | 15.45 | 15.40 | 15.40b | 15.43 |
| Oct. | 15.05b | 15.15 | 14.95 | 15.08b | 15.13b |
| Dec. | 14.93b | 15.06 | 14.90 | 14.99 | 15.01b |
| Jan. | 14.90a | | | 14.94b | 14.96b |
| Mar. | 14.92b | 15.05 | 14.92 | 14.98b | 14.98b |
| May | 14.90b | | | 14.94b | 14.95b |
| July | 14.90a | | | 14.80b | 14.85b |

Sales: 28 lots.

WEDNESDAY, SEPT. 9, 1953

| | | | | | |
|------------|--------|-------|-------|--------|--------|
| Sept. | 15.38b | 15.54 | 15.45 | 15.45 | 15.40b |
| Oct. | 15.05b | 15.10 | 15.05 | 15.05 | 15.08b |
| Dec. | 14.96b | 15.00 | 14.95 | 14.95 | 14.99 |
| Jan. | 14.95a | | | 14.90b | 14.94b |
| Mar. | 14.95b | | | 14.91b | 14.98b |
| May | 14.92b | 14.92 | 14.92 | 14.85b | 14.94b |
| July | 14.90a | | | 14.75b | 14.80b |

Sales: 45 lots.

OLEO OILS

(F.O.B. Chicago)

| | Lb. |
|---|-----|
| Prime oleo stearine (slack barrels) | 11½ |
| Extra oleo oil (drums) | 16 |

U.S. Predicts Good Price Undertone for Soybean Oil

The Agriculture Department has predicted that demand for soybean oil is likely to be strong through September, because the government owns nearly all of the domestic stocks of the product's chief competitor, cottonseed oil. Since June, soybean exports have moved at twice the 1952 rate, the department said, and when the season ends with September, soybean stocks may be only slightly larger than the usual 3,000,000 or 4,000,000 bu.

Output of edible fats and oils in the year beginning October 1 is likely to be moderately less than in the present crop year, the department added. Total supplies will be somewhat greater due to larger carryover stocks of vegetable oils and butter.

U.S. Soybean Exports Up; Soybean Oil Exports Down

United States exports of soybeans during the first eight months of the current crop year (October-May) amounted to 25,540,000 bu. or almost double the volume exported in the corresponding period of 1951-52, The U. S. Department of Agriculture has reported. Soybean oil exports totaled 68,653,000 lbs., or less than one-third of the year before.

Japan, our major buyer, took almost half of our soybeans, or over four times the volume of the first eight months of 1951-52. Exports to Canada dropped, while those to Europe increased 25 per cent. In Europe, France our biggest buyer, took 26,500,000 lbs. against 76,000 lbs. the year before.

VEGETABLE OILS

Wednesday, Sept. 9, 1953

| | |
|---|--------|
| Crude cottonseed oil, carlots, f.o.b. mills | |
| Valley | 13¼ pd |
| Southeast | 13¼ pd |
| Texas | 13pd |
| Corn oil in tanks, f.o.b. mills | 14¼ pd |
| Peanut oil, f.o.b. Southern mills | 21½ pd |
| Soybean oil, Decatur | 11½ n |
| Coconut oil, f.o.b. Pacific Coast | 14½ n |
| Cottonseed foots, | |
| Midwest and West Coast | 1n |
| East | 1n |

OLEOMARGARINE

Wednesday, Sept. 9, 1953

| | |
|--------------------------------|----|
| White domestic vegetable | 26 |
| Yellow quarters | 27 |
| Milk churned pastry | 24 |
| Water churned pastry | 23 |

PORK • BEEF • LAMB • VEAL

CANNED MEATS

COMMERCIAL SHORTENINGS

NATURAL CASINGS • DRY

SAUSAGE • LARD FLAKES

Rath

BLACK HAWK

MEATS

FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

HIDES AND SKINS

Hides sell at midweek steady to fractionally lower—Small packer hide market dull, with better demand for heavier averages—Calfskins and kipskins steady, but untraded—Sheepskin market mostly unchanged.

CHICAGO

PACKER HIDES: The tone of the big packer hide market was a shade easier Tuesday, as buying interest for selections sought was $\frac{1}{2}$ c lower than last sales. There were some offerings available at steady prices, but packers were not responsive to tanner inquiry. Although the carry-over from last week was not oppressive, it was believed sufficient to warrant a softness in the market. The carry-over included branded steers which did not sell last week. Neither did branded cows, native steers and native cows.

Early Wednesday, as a consequence of sales, the hide market appeared steady. About 4,000 heavy native steers brought $17\frac{1}{2}$ c and 1,500 heavy native cows sold at 17c. Large outside independent packers sold 5,000 light native cows somewhat later in the day at 18c. Near the close, a major packer sold hides at steady levels to fractionally lower, depending on selection. Some 1,000 heavy Texas steers sold at $14\frac{1}{2}$ c, about 3,000 butt branded steers at 14c, about 2,000 Colorado steers at 13c, 3,500 light native River cows at $18\frac{1}{2}$ c and 6,500 northern branded cows at 15c. Another major packer sold about 8,000 hides at the same levels.

SMALL PACKER AND COUNTRY HIDES: Both markets were very quiet and dull this week, with a better demand for heavier weight small packer hides than the lighter averages. Some 55-lb. average hides sold at $14\frac{1}{2}$ c, and it was understood heavier weights could be bought at $14\frac{1}{2}$ c. The 50@52-lb. average was quoted at 15c nominal basis. Buying interest for 40@42-lb. average small packer hides was hard to uncover, but were offered freely at 16c. Country hides were quoted at $12\frac{1}{2}$ c, depending on average and freight involved.

CALFSKINS AND KIPSKINS: No trading of either selection was heard up to midweek, due in part to the good volume moved the previous week. Calfskins were sold Thursday of last week and 8,500 Chicago-Winona heavies and lights sold at 50c and 55c, respectively. An additional 5,400 Southeastern brought 40c and 45c. Some 2,000 River kipskins sold at 32c. Late midweek sales of kipskins were reported, and 5,000 Kansas City and St. Louis kip sold steady at 32c.

SHEEPSKINS: Sales were slow to materialize this week, but late last week a car of No. 1 shearlings with fall slips included brought 2.75 and

3.25, respectively. The No. 2 and No. 3 shearlings quite short in supply, were quoted at $1.75\text{@}1.80$ and $1.10\text{@}1.15$. A car of No. 2's and No. 3's reportedly brought 1.70 and 1.10. Other sales of No. 1 shearlings were heard as low as 2.25. No movement of dry pelts has been reported for some time, but they were believed firm at $28\text{@}29$ c. The pickled skin market continued strong with sales of lambs at 17.25 and 17.50.

CHICAGO HIDE QUOTATIONS

| | PACKER HIDES | | Cor. Week 1952 |
|-----------------|-----------------------------|-----------------------------|--------------------------------------|
| | Week ended Sept. 9, 1952 | Previous Week | |
| Nat. steers | $17\frac{1}{2}\text{@}18$ n | $17\frac{1}{2}\text{@}18$ | $16\frac{1}{2}\text{@}17\frac{1}{2}$ |
| Hvy. Texas | | | |
| strs. | $14\frac{1}{2}$ | $14\frac{1}{2}$ n | 13n |
| Butt branded | | | |
| strs. | 14 | $14\frac{1}{2}$ n | 13n |
| Col. strs. | 13 | $13\frac{1}{2}$ n | $12\frac{1}{2}$ n |
| Ex. light Tex. | | | |
| strs. | $18\frac{1}{2}$ n | $18\frac{1}{2}$ n | $17\frac{1}{2}$ n |
| Brand'd cows | 15 | $15\frac{1}{2}\text{@}16$ n | 15 @ $15\frac{1}{2}$ n |
| Hy. nat. cows | 17 | $17\frac{1}{2}\text{@}18$ | 18 @ $18\frac{1}{2}$ n |
| Lt. nat. cows | $18\frac{1}{2}$ n | $18\frac{1}{2}$ n | 18n |
| Nat. bulls | $12\text{@}12\frac{1}{2}$ n | $12\text{@}12\frac{1}{2}$ n | $9\frac{1}{2}\text{@}10$ n |
| Brand'd bulls | 11 | 11 | $8\frac{1}{2}\text{@}9$ n |
| Calfskins, Nor. | | | |
| 10/15 | $50\text{@}52\frac{1}{2}$ n | $52\frac{1}{2}$ n | 45n |
| 10/down | 55n | 50n | 40 @ $42\frac{1}{2}$ |
| Kips, Nor. | | | |
| nat., 15/25 | 32n | 32n | 35n |
| Kips, Nor. | | | |
| Brn'd, 15/25 | $29\frac{1}{2}$ n | $29\frac{1}{2}$ n | 28 @ 30 |

SMALL PACKER HIDES

STEERS AND COWS:

| | | | |
|------------------|-----------------------------|------------------------|--|
| 60 lbs. and over | $14\text{@}14\frac{1}{2}$ n | 14 @ $14\frac{1}{2}$ n | $13\frac{1}{2}\text{@}14\frac{1}{2}$ n |
| 50 lbs. | $15\text{@}15\frac{1}{2}$ n | 15 @ $15\frac{1}{2}$ n | $14\frac{1}{2}\text{@}15\frac{1}{2}$ n |

SMALL PACKER SKINS

| | | | |
|--------------------------|----------------------|------|-------|
| Calfskins, under 15 lbs. | 30n | 35n | 30n |
| Kips, 15/30 | 23n | 23n | 28n |
| Slunks, reg. | $1.30\text{@}1.35$ n | 1.35 | 1.95n |
| Slunks, hairless | 35n | 35n | 75n |

SHEEPSKINS

| | | | |
|--------------------|----------------------|------------------------|----------------------|
| Packer shearlings | | | |
| No. 1 | $2.50\text{@}2.75$ n | $2.50\text{@}2.75$ n | 3.00n |
| Dry Pelts | 28n | 28n | 29n |
| Horsehides, untrd. | 10.00n | $10.25\text{@}10.50$ n | $7.50\text{@}8.00$ n |

N. Y. HIDE FUTURES

FRIDAY, SEPT. 4, 1953

| | Open | High | Low | Close |
|-----------|----------|-------|-------|------------|
| Oct. | 17.40b | 17.45 | 17.30 | 17.25b-35a |
| Jan. | 16.43b | 16.48 | 16.35 | 16.39 |
| Apr. | 15.93b | | | 15.90b-95a |
| July | 15.80b | | | 15.63b-68a |
| Oct. | 15.33b | 15.40 | 15.39 | 15.36b-40a |
| Jan. | 15.11-09 | 15.11 | 15.09 | 15.04b-08a |

Sales: 105 lots.

MONDAY, SEPT. 7, 1953

Labor Day, legal holiday
(No trading)

TUESDAY, SEPT. 8, 1953

| | | | | |
|-----------|----------|-------|-------|------------|
| Oct. | 17.15b | 17.40 | 17.40 | 17.30b-35a |
| Jan. | 16.35b | 16.45 | 16.40 | 16.40 |
| Apr. | 16.02-03 | 16.03 | 16.00 | 16.00 |
| July | 15.45b | | | 15.90b-72a |
| Oct. | 15.15b | | | 15.68b-45a |
| Jan. | 14.88b | | | 15.10b-15a |

Sales: 13 lots.

WEDNESDAY, SEPT. 9, 1953

| | | | | |
|-----------|--------|-------|-------|------------|
| Oct. | 17.10b | 17.50 | 17.35 | 17.35 |
| Jan. | 16.32b | 16.40 | 16.40 | 16.40 |
| Apr. | 15.85b | 16.04 | 16.00 | 15.90b-95a |
| July | 15.55b | | | 15.63b-69a |
| Oct. | 15.25b | 15.45 | 15.45 | 15.35b-40a |
| Jan. | 15.08b | 15.15 | 15.15 | 15.05b-10a |

Sales: 31 lots.

THURSDAY, SEPT. 10, 1953

| | | | | |
|-----------|--------|-------|-------|------------|
| Oct. | 17.10b | 17.18 | 17.18 | 17.15b-20a |
| Jan. | 16.33 | 16.33 | 16.25 | 16.18b-25a |
| Apr. | 15.70b | | | 15.75b-80a |
| July | 15.45b | 15.50 | 15.50 | 15.48b-52a |
| Oct. | 15.15b | | | 15.20b-25a |
| Jan. | 14.90b | | | 14.90b-95a |

Sales: 73 lots.

Profits for YOU

in the famous
HOLLENBACH
lineup of
Summer Sausage



Round out your present line and give it the sales punch needed to capture the big profits in the highly competitive sausage market . . . with fast-selling, always popular 314

- THUERINGER CERVELAT
- B.C. SALAMI
- GOTEBERG CERVELAT

Hollenbach does not sell retail so you will not be competing with Hollenbach . . . you will be cashing in on the Hollenbach appeal and reputation of over 70 years in the making!

In addition to the above listed money-makers, the 314 line includes the following sales-getters: Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

CHAS. HOLLENBACH, INC. is the oldest and largest exclusive manufacturer of dry sausage in the country . . . founded in 1881 . . . originators of famous Thuringer Cervelat . . . home of famed "314".

CHAS. HOLLENBACH INC.

2653 OGDEN AVE., CHICAGO 8, ILL.
Telephone: LAwndale 1-2500

6 Ways Better

LeFiell Steel Track Switches

STANDARD
GEAR
OPERATED



ALL STEEL: Heavy construction eliminates delaying breakdowns; outwears cast iron many times for years of trouble free service.

EASY TO INSTALL: This switch includes track curve, safety stop, stub ends punched, ready to install. No bending or adjusting necessary.

SAFE, POSITIVE ACTION: Unique gear action prevents accidental tripping, half open switches, or dumped loads.

ALWAYS ALIGNED: The steel yoke holds curve in alignment; maintains an even flow of traffic.

STAYS SMOOTH: All steel 14" radius stays smooth, always fits accurately. Keeps loads moving.

ECONOMICAL: Long wearing steel will last life-time of track system with no maintenance.

Available in all types for 3/8" or 1/2" x 2 1/2" track, and for 1/2" x 3" flat, or 1 15/16" round bleeding rail.

NOW, A NEW Time Saver LeFiell Automatic Switch



THE
ONLY
FULLY
AUTOMATIC

Outgoing All Steel Switch

The LEFIELL All Steel Automatic Switch is the most efficient outgoing switch you can use. The weight and forward motion of an approaching load along either rail will automatically actuate the switch, closing one rail and opening the other. No delay in switching; it is always ready. When necessary to reverse, a quick pull and you are again ready. Always smooth and aligned; no humps or bumps. The Automatic Switch embodies all qualities of the gear operated Standard Switch plus automatic out-going switching. It is recommended on headrails with the Automatic on outgoing to streamline operations.

Available in types 1L, 1R, 2L, 2R, 3L, and 3R for 3/8" x 2 1/2" or 1/2" x 2 1/2" tracks.

Write for Full Information.

LEFIELL CO.

1469 Fairfax Ave.
SAN FRANCISCO,
CALIFORNIA

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$25.50; average, \$24.65. Provision prices were quoted as follows: Under 12 pork loins, 56; 10/14 green skinned hams, 50; Boston butts, 43@43 1/2; 16/down pork shoulders, 35 1/2@36 nominal; 3/down spareribs, 43; 8/12 fat backs, 17 1/2@19 1/4; regular pork trimmings, 29; 18/20 DS bellies, 35 1/4 nominal; 4/6 green picnics, 30 1/2; 8/up green picnics, 29.

P.S. loose lard was quoted at 20.00 nominal and P.S. lard in tierces at 19.62 1/2 nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Sept., 15.60c-63a; Oct., 15.15b-20a; Dec., 15.02b-04a; Jan., 14.97b; Mar., 14.98b-15.02a; May, 14.93b-98a; and July, 14.65b-77a.

Sales: 79 lots.

PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended in 1948 and 1949, effective on the following dates compared, as reported by the USDA:

| Commodity and unit | Base price ¹ | Effective parity prices | | |
|----------------------------|-------------------------|-------------------------|---------------|---------------|
| | | Period Aug. 15, 1953 | July 15, 1952 | Aug. 15, 1952 |
| Hogs (100 lb.)..... | \$ 7.26 | \$20.20 | \$20.20 | \$21.50 |
| Beef cattle (100 lb.)..... | 7.54 | 21.00 | 21.00 | 21.10 |
| Calves (100 lb.)..... | 8.39 | 23.30 | 23.30 | 23.60 |
| Lambs (100 lb.)..... | 8.19 | 22.80 | 22.80 | 23.20 |
| Wool (per lb.)..... | .210 | .584 | .584 | .600 |
| Corn (per bu.)..... | 2.642 | 1.78 | 1.77 | 1.78 |
| Oats (per bu.)..... | .317 | .881 | .881 | .944 |
| Barley (per bu.)..... | .488 | 1.36 | 1.36 | 1.46 |
| Cottonseed (ton) .. | 25.90 | 72.00 | 72.00 | 75.80 |

¹Adjusted base period prices 1910-14, based on 120-month average Jan., 1943-Dec. 1952 unless otherwise noted. ²60-month average, Aug. 1909-July 1914. ³Transitional parity, 80 per cent (85 per cent during 1952) of parity price computed under formula in use prior to January 1, 1950.

Shorn Wool Output Off

The quantity of wool shorn and to be shorn this year was estimated by the Bureau of Agricultural Economics at 229,292,000 lbs. This is 1 per cent less than the 232,373,000 lbs. shorn last year and 19 per cent less than the 1942-51 average. The 2 per cent decrease in the number of sheep shorn was offset partly by the heavier average fleece weight of 8.27 lbs. compared with 8.25 lbs. last year.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Sept. 5, 1953, were 4,300,000 lbs.; previous week, 4,643,000 lbs.; same week 1952, 4,869,000 lbs.; 1953 to date, 167,887,000 lbs.; same period 1952, 157,101,000 lbs.

Shipments for the week ended Sept. 5, 1953, total 4,555,000 lbs.; previous week, 3,465,000 lbs.; corresponding week, 1952, 2,338,000 lbs.; this year to date, 128,119,000 lbs.; corresponding week, 1952, 137,914,000 lbs.

New Dane Bacon Price To Britain Cut 2.4c Per Lb.

Great Britain and Danish bacon interests have entered into an agreement effective October 4, which calls for a new price of 29.7c per lb. on Danish bacon to Britain. The new price, representing a reduction of 2.4c per lb. from the former price, will be c.&f. British port, whereas under the old arrangement, it was f.o.b. Danish port.

It is expected that Denmark will ship the United Kingdom 507,000,000 lbs. of bacon in the current marketing year, which will be the maximum quantity to be shipped in the 12 months beginning October 4, 1953. However, the maximum amount will be reduced to 441,000,000 lbs. for the two subsequent 12 months periods ending October, 1955 and 1956.

Poultry Canning

Poultry canned or used in canning during July totaled 16,539,000 lbs., compared with 15,354,000 lbs. in July last year and the 1947-51 average for the month of 10,170,000 lbs. The quantity canned during the first seven months of this year totaled 112,636,000 lbs., compared with 102,443,000 lbs. last year—an increase of 10 per cent.

Poultry certified for canning and evisceration under federal inspection during July totaled 71,558,000 lbs., compared with 62,685,000 lbs. during July last year. Of the 71,558,000 lbs., 15,943,000 lbs. were for canning and 55,615,000 lbs. were eviscerated for sale. Of the quantity certified during July last year, 14,766,000 lbs. were for canning and 47,919,000 lbs. were eviscerated for sale.

Record Decline On Lambs Cuts Chicago Market To 8-Year Low

Lamb prices, in the sharpest rate of decline in a week's time, dropped to the lowest in eight years on the Chicago market last week. Opening at an extreme top of \$21 paid sparingly, the best declined to \$18 at the close for about a \$4 to \$5 decline from the week previous. Good to choice kinds felt the brunt of the week's price drop. Hot weather, which slowed movement of the meat in wholesale channels, and heavy receipts, were said to be the main causes for the break.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail from Chicago in the week ended Sept. 5, with comparisons:

| | Week Sept. 5 | Previous Week | Cor. Week 1952 |
|------------------------------|-----------------|------------------|-------------------|
| Cured meats, pounds | 20,369,000 | 15,389,000 | 10,121,000 |
| Fresh meats, pounds | 17,054,000 | 16,921,000 | 15,163,000 |
| Lard, pounds ... | 8,741,000 | 10,194,000 | 3,598,000 |

LIVESTOCK MARKETS

Weekly Review

SALABLE AND DRIVE-IN RECEIPTS AT 65 MARKETS

Total salable and drive-in receipts of livestock by classes during July, 1953 and 1952 at the 65 public markets.

TOTAL SALABLE RECEIPTS*

| | July, 1953 | July, 1952 |
|--------------|------------|------------|
| Cattle | 1,498,878 | 1,311,197 |
| Calves | 349,401 | 300,509 |
| Hogs | 1,397,613 | 1,712,635 |
| Sheep | 721,373 | 679,037 |

TOTAL DRIVEN-IN RECEIPTS

| | July, 1953 | July, 1952 |
|--------------|------------|------------|
| Cattle | 1,465,081 | 1,237,216 |
| Calves | 385,234 | 314,727 |
| Hogs | 1,638,452 | 1,935,109 |
| Sheep | 638,287 | 570,055 |

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total July receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 81.7; calves, 82.9; hogs, 89.3; and sheep, 55.1. Percentages in 1952 were 81.1, 84.5, 85.3 and 53.4.

30-Car Iowa Cattle Special Reaches Chicago Yards Sunday

The 1953 edition of the annual Advance Blue Ribbon Special cattle train arrived at the Chicago Yards last Sunday bearing 30 cars of livestock and their owners from Crawford county, Ia. The 21 feeders from the well-known cattle feeding section of Iowa, who accompanied their consignments, rode aboard a Pullman car provided by the Chicago and Northwestern railroad. Most of the stock were good to prime steers and heifers which sold from \$24.75 to 28.75 in Tuesday's trade.

LIVESTOCK CAR LOADINGS

A total of 8,719 cars was loaded with livestock during the week ended Aug. 22, 1953, according to the American Association of Railroads. This was a decrease of 957 cars from the same week in 1952 and 890 less than during the corresponding period of 1951.

July Cattle, Calves And Sheep Costs Below 1952

Packers operating under federal inspection during July bought most classes of livestock at prices lower than those paid in the corresponding month of 1952.

Average cost of cattle in July at \$18.57 was 67 per cent of 1952, calves at \$17.08 were 37 per cent under 1952; hogs at \$23.71 had 120 per cent of last year's value, and sheep and lambs averaging \$21.43 cost 10 per cent less than in the preceding year.

The 1,498,214 cattle, 615,679 calves, 3,275,687 hogs and 1,108,021 sheep and lambs slaughtered under federal inspection in July had dressed yields of:

| | July, 1953 | July, 1952 |
|------------------------------------|------------|------------|
| | lbs. | lbs. |
| Beef | 792,735 | 602,003 |
| Veal | 84,556 | 57,033 |
| Pork (carcass wt.) | 654,193 | 720,191 |
| Lamb and mutton | 47,324 | 38,061 |
| Total | 1,578,807 | 1,417,327 |
| Pork, excl. lard | 487,360 | 525,855 |
| Lard production ¹ | 120,175 | 141,823 |
| Rendered pork fat | 7,287 | 8,194 |

Average live weights in July were as follows:

| | July, 1953 | July, 1952 |
|----------------------------|------------|------------|
| | lbs. | lbs. |
| All cattle | 962.3 | 988.4 |
| Steers ² | 954.2 | 986.6 |
| Heifers ² | 901.1 | 1,024.0 |
| Cows ² | 812.9 | 831.9 |
| Calves | 244.9 | 236.1 |
| Hogs | 262.6 | 264.7 |
| Sheep and lambs | 89.9 | 90.0 |

Dressed yields per 100 lbs. live weight for the two months were as follows:

| | July, 1953 | July, 1952 |
|-------------------------|------------|------------|
| | Per An'l | Per An'l |
| Cattle | 55.6 | 55.7 |
| Calves | 58.2 | 56.3 |
| Hogs ² | 76.2 | 74.9 |
| Sheep and lambs | 47.7 | 47.4 |
| Pork per 100 lbs. | 14.0 | 14.8 |
| Lard per animal | 36.8 | 39.1 |

Average dressed weights compared:

| | July, 1953 | July, 1952 |
|-----------------------|------------|------------|
| | lbs. | lbs. |
| Cattle | 530.5 | 549.5 |
| Calves | 137.6 | 132.9 |
| Hogs | 200.1 | 198.3 |
| Sheep and lambs | 42.9 | 42.7 |

¹Includes rendered pork fat. ²Also included with cattle. ³Subtract 7.0 to obtain reported packer style average.

Farmers Enter 2,155 Hogs In National Barrow Show

A total of 2,155 market hogs has been entered by 207 farmers throughout the Corn Belt in the National Barrow Show at Austin, Minn., September 15-18, a final tabulation revealed.

The number of farmer-participants tops all previous entries although slightly more hogs were entered in the last show two years ago. Rules this year eliminated pens of three barrows and cut the number of hogs in a "trucklot" from 15 to 10.

U.S. Cattle Hide Exports Top Imports By Over Half Million

U. S. exports of cattle hides in the first five months of 1953 exceeded imports by 589,000 pieces compared with a net import balance of 350,000 in the same period of last year, according to foreign trade sources. In May alone, 154,000 U. S. hides left the country, 59,000 of which went to Japan, 40,000 to Yugoslavia and 35,000 to Canada.

In calf and kipskins, during the first five months of the year, there was a net trade balance of 300,000 imports over exports, or 802,000 to 503,000. In the same period, imports of goat and kid skins amounted to 15,093,000 against 9,587,000 exported.

Calif. 5% Truck Rate Hike

The California Public Utilities Commission recently approved a measure which authorizes highway carriers engaged in transportation of livestock and some other commodities, to raise their rates about 5 per cent. The increase was asked to cover increased costs of wages, fuel and fuel taxes.

INT. IOWA, S. MINNESOTA

Receipts of hogs and sheep at interior Iowa points and Southern Minnesota compared.

| | Hogs | Sheep |
|-----------------|---------|---------|
| July 1953 | 833,000 | 123,900 |
| June 1953 | 893,000 | 88,100 |
| July 1952 | 856,000 | 91,000 |

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

K-M offers a
well-planned and
convenient hook-up



KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

ADELMANN

The choice of discriminating packers all over the world.

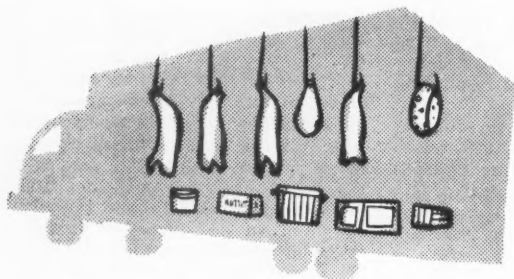
Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

farm fresh in transit...

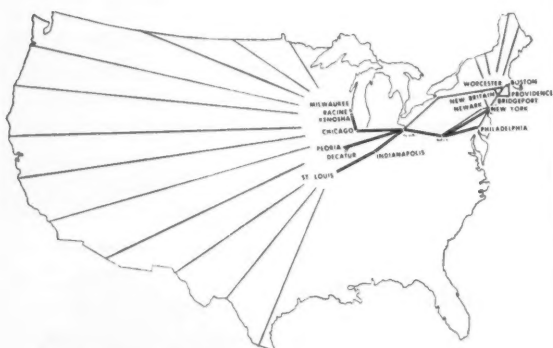


(Just right Fahrenheit cold keeps it that way...)
and that's as it should be!

Your perishable freight gets more than a highway ride when it's loaded aboard a Spector reefer . . . much more. We know the importance of keeping an ever vigilant eye on the thermometer . . . of adhering to the rigid rules of sanitation . . . of cautious stowing, balanced stowing, rapid transfer. Our perishable department is virtually a separate operation — with specialized personnel, specialized handling equipment, specialized road equipment.



warm or cold... next time, send it Spector



the wise selector routes it

SPECTOR

serving the nation

TERMINALS IN: Boston, Newark, Racine-Kenosha, Bridgeport, New Britain, St. Louis, Chicago, New York, Springfield, Mass., Decatur, Peoria, Trenton, Indianapolis, Philadelphia, Worcester, Milwaukee, Providence

HOME OFFICE: 31st at Wolcott • Chicago 8

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, September 8, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

| | | | | | |
|------------------|---------------|---------------|---------------|---------------|---------------|
| 120-140 lbs. ... | \$18.50-20.75 | None rec. | None rec. | None rec. | None rec. |
| 140-160 lbs. ... | 20.50-22.50 | None rec. | None rec. | None rec. | \$21.00-22.50 |
| 160-180 lbs. ... | 22.25-23.65 | \$21.50-24.00 | None rec. | \$19.75-23.50 | 22.50-23.50 |
| 180-200 lbs. ... | 23.50-25.00 | 23.75-24.75 | \$24.25-25.00 | 22.75-24.50 | 23.25-24.50 |
| 200-220 lbs. ... | 24.75-25.10 | 24.50-25.00 | 24.50-25.00 | 24.25-25.00 | 23.25-24.50 |
| 220-240 lbs. ... | 24.75-25.10 | 24.75-25.00 | 24.50-25.00 | 24.25-25.00 | 23.25-24.50 |
| 240-270 lbs. ... | 24.25-25.00 | 24.75-25.00 | None rec. | 24.00-24.75 | 23.00-24.00 |
| 270-300 lbs. ... | None rec. | None rec. | None rec. | 23.25-24.25 | 22.50-23.50 |
| 300-330 lbs. ... | None rec. | None rec. | None rec. | 22.50-23.50 | None rec. |
| 330-360 lbs. ... | None rec. | None rec. | None rec. | 22.50-23.50 | None rec. |

Medium:

| | | | | | |
|------------------|-----------|-----------|-----------|-------------|-----------|
| 160-220 lbs. ... | None rec. | None rec. | None rec. | 18.00-24.00 | None rec. |
|------------------|-----------|-----------|-----------|-------------|-----------|

SOVS:

Choice:

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| 270-300 lbs. ... | 22.75-23.25 | 23.75-24.00 | 21.00-23.25 | 23.00-23.50 | 22.50-23.00 |
| 300-330 lbs. ... | 22.75-23.25 | 23.50-24.00 | None rec. | 22.50-23.25 | 22.00-22.50 |
| 330-360 lbs. ... | 22.00-23.25 | 23.00-23.75 | None rec. | 22.50-23.25 | 21.50-22.00 |
| 360-400 lbs. ... | 21.25-22.50 | 22.25-23.00 | None rec. | 21.75-22.75 | 21.00-22.25 |
| 400-450 lbs. ... | 20.75-21.75 | 22.00-22.50 | None rec. | 21.00-22.00 | 20.00-21.25 |
| 450-500 lbs. ... | 19.50-21.25 | 21.00-22.00 | None rec. | 20.50-21.50 | 18.50-19.50 |

Medium:

| | | | | | |
|------------------|-----------|-----------|-----------|-------------|-----------|
| 250-500 lbs. ... | None rec. | None rec. | None rec. | 17.00-23.00 | None rec. |
|------------------|-----------|-----------|-----------|-------------|-----------|

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. ... | 25.75-27.00 | 25.50-27.75 | 24.50-26.75 | 26.00-27.50 | 25.00-26.50 |
| 900-1100 lbs. ... | 26.50-27.50 | 26.75-28.50 | 25.50-27.25 | 26.75-27.75 | 26.00-27.50 |
| 1100-1300 lbs. ... | 26.50-27.50 | 27.25-29.00 | 25.50-27.25 | 26.75-27.75 | 26.00-27.50 |
| 1300-1500 lbs. ... | 26.00-27.00 | 25.50-28.50 | 24.50-27.00 | 25.25-27.75 | 26.00-27.50 |

Choice:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. ... | 22.00-26.50 | 22.50-26.75 | 21.50-25.50 | 22.00-26.75 | 22.50-26.00 |
| 900-1100 lbs. ... | 22.50-26.50 | 23.25-27.25 | 22.00-25.50 | 22.00-26.75 | 22.50-26.00 |
| 1100-1300 lbs. ... | 22.50-26.50 | 23.50-27.25 | 22.00-25.50 | 22.00-26.75 | 22.50-26.00 |
| 1300-1500 lbs. ... | 22.50-26.50 | 23.50-27.25 | 21.50-25.50 | 22.00-26.75 | 22.50-26.00 |

Good:

| | | | | | |
|--------------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. ... | 17.50-22.50 | 18.00-23.25 | 17.25-21.50 | 18.00-22.00 | 17.00-22.50 |
| 900-1100 lbs. ... | 18.00-22.50 | 18.00-23.50 | 17.75-22.00 | 18.50-22.00 | 16.50-22.50 |
| 1100-1300 lbs. ... | 18.00-22.50 | 18.50-23.50 | 17.75-22.00 | 18.50-22.00 | 16.00-22.00 |

Commercial,

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| all wts. | 13.00-18.00 | 13.50-18.50 | 12.50-17.75 | 15.00-18.50 | 12.00-17.00 |
|---------------|-------------|-------------|-------------|-------------|-------------|

Utility, all wts.

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| all wts. | 10.00-13.00 | 11.00-13.50 | 10.00-12.50 | 12.00-15.00 | 10.00-12.00 |
|---------------|-------------|-------------|-------------|-------------|-------------|

HEIFERS:

Prime:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 600-800 lbs. ... | 25.50-27.00 | 24.00-25.50 | 23.75-25.25 | 24.25-25.75 | 23.00-24.50 |
| 800-1000 lbs. ... | 25.25-26.50 | 24.50-26.00 | 24.00-25.75 | 24.25-25.75 | 24.00-25.50 |

Choice:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| 600-800 lbs. ... | 21.00-25.50 | 21.00-24.50 | 19.50-24.00 | 20.25-24.25 | 21.00-23.00 |
| 800-1000 lbs. ... | 20.50-25.50 | 21.50-24.50 | 20.00-24.00 | 20.25-24.25 | 21.50-23.50 |

Good:

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| 500-700 lbs. ... | 16.50-21.00 | 17.00-21.50 | 15.00-20.00 | 15.50-20.25 | 15.50-21.00 |
| 700-900 lbs. ... | 16.50-21.00 | 17.50-21.50 | 15.50-20.00 | 15.50-20.25 | 16.00-21.50 |

Commercial,

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| all wts. | 12.00-16.50 | 12.50-17.50 | 11.50-15.50 | 13.00-15.50 | 12.00-16.00 |
|---------------|-------------|-------------|-------------|-------------|-------------|

Utility, all wts.

| | | | | | |
|---------------|------------|-------------|------------|------------|-------------|
| all wts. | 9.00-12.00 | 10.00-12.50 | 8.50-11.50 | 9.50-13.00 | 10.00-12.00 |
|---------------|------------|-------------|------------|------------|-------------|

COWS:

Commercial,

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| all wts. | 11.50-13.00 | 11.00-12.50 | 11.00-12.00 | 11.00-12.50 | 12.00-13.00 |
|---------------|-------------|-------------|-------------|-------------|-------------|

Utility, all wts.

| | | | | | |
|---------------|------------|------------|------------|------------|-------------|
| all wts. | 9.50-11.50 | 9.50-11.25 | 9.00-11.00 | 9.50-11.00 | 10.00-12.00 |
|---------------|------------|------------|------------|------------|-------------|

Canner & cutter

| | | | | | |
|---------------|-----------|------------|-----------|-----------|------------|
| all wts. | 6.00-9.50 | 8.00-10.00 | 7.00-9.00 | 7.00-9.50 | 8.00-10.00 |
|---------------|-----------|------------|-----------|-----------|------------|

BULLS (Yrds. Excl.) All Weights:

| | | | | | |
|------------|-----------|-------------|-----------|------------|------------|
| Good | None rec. | 10.50-12.50 | None rec. | 9.50-11.00 | 12.00 only |
|------------|-----------|-------------|-----------|------------|------------|

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|------------|
| Commercial | 11.00-12.00 | 12.75-13.50 | 11.00-12.50 | 11.25-12.50 | 12.00 only |
|------------------|-------------|-------------|-------------|-------------|------------|

| | | | | | |
|---------------|------------|-------------|------------|------------|-------------|
| Utility | 9.50-11.50 | 10.00-12.75 | 9.00-11.00 | 9.50-11.25 | 11.00-13.00 |
|---------------|------------|-------------|------------|------------|-------------|

| | | | | | |
|--------------|-----------|------------|-----------|-----------|-------------|
| Cutter | 7.00-9.50 | 8.50-10.00 | 7.50-9.00 | 8.50-9.50 | 11.00-13.00 |
|--------------|-----------|------------|-----------|-----------|-------------|

VEALERS:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime... | 16.00-21.00 | 19.00-21.00 | 16.00-19.00 | 16.00-18.00 | 19.00-21.00 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

| | | | | | |
|-----------------|-------------|-------------|-------------|-------------|-------------|
| Com'l & good... | 10.00-16.00 | 13.00-19.00 | 10.00-16.00 | 12.00-16.00 | 13.00-19.00 |
|-----------------|-------------|-------------|-------------|-------------|-------------|

CALVES:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime... | 14.00-18.00 | 12.00-17.00 | 14.00-18.00 | 14.00-16.00 | 14.00-18.00 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

| | | | | | |
|-----------------|------------|-------------|------------|-------------|-------------|
| Com'l & good... | 9.00-14.00 | 10.00-12.00 | 9.00-14.00 | 11.00-14.00 | 11.00-14.00 |
|-----------------|------------|-------------|------------|-------------|-------------|

SHEEP & LAMBS:

SPRING LAMBS:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Choice & prime... | 17.00-18.50 | 18.00-19.50 | 17.50-19.00 | 18.00-18.50 | 17.50-18.25 |
|-------------------|-------------|-------------|-------------|-------------|-------------|

| | | | | | |
|------------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice... | 15.50-17.00 | 16.00-18.00 | 16.00-17.50 | 16.00-18.00 | 16.00-17.25 |
|------------------|-------------|-------------|-------------|-------------|-------------|

EWES (Shorn):

| | | | | | |
|------------------|-----------|-----------|-----------|-----------|-----------|
| Good & choice... | 3.50-4.50 | 5.00-6.50 | 4.00-5.50 | 4.50-5.00 | 4.50-5.50 |
|------------------|-----------|-----------|-----------|-----------|-----------|

| | | | | | |
|-------------------|-----------|-----------|-----------|-----------|-----------|
| Cull & utility... | 3.00-4.00 | 4.00-5.00 | 3.00-4.25 | 3.00-4.50 | 3.00-4.50 |
|-------------------|-----------|-----------|-----------|-----------|-----------|

MORRELL

No King
Ever Ate Better!



PRIDE

Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

MEATS



JOHN MORRELL & CO.

Packing Plants:
Ottumwa, Iowa • Sioux Falls, S. D.

HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNEB BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2011 MICHIGAN AVENUE, DETROIT 16

PACKERS' PURCHASES

Purchase of livestock by packers at principal centers for the week ending Saturday, September 5, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 2,649 hogs; Wilson, 1,117 hogs; Agar, 5,555 hogs; Shippers, 2,736 hogs; and Others, 11,961 hogs. Total: 20,578 cattle; 1400 calves; 24,018 hogs; and 8,234 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|--------------|--------------|--------------|
| Armour | 6,003 | 2,810 | 1,081 | 2,610 |
| Swift | 6,977 | 3,726 | 1,164 | 2,287 |
| Wilson | 1,705 | 79 | 3,397 | 2,287 |
| Butchers | 7,770 | 165 | 714 | 4 |
| Others | 3,266 | ... | 2,565 | 1,182 |
| Totals | 25,721 | 6,780 | 8,921 | 6,083 |

OMAHA

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|---------------|---------------|-------|
| Armour | 7,355 | 3,116 | 1,887 | ... |
| Cudahy | 4,280 | 3,132 | 2,642 | ... |
| Swift | 7,773 | 3,778 | 5,468 | ... |
| Wilson | 2,789 | 2,011 | 841 | ... |
| Cornhusker | 661 | ... | ... | ... |
| O'Neill | 64 | ... | ... | ... |
| Neb. Beef | 700 | ... | ... | ... |
| Eagle | 71 | ... | ... | ... |
| Gr. Omaha | 649 | ... | ... | ... |
| Hoffman | 114 | ... | ... | ... |
| Rothschild | 619 | ... | ... | ... |
| Roth | 1,081 | ... | ... | ... |
| Kingman | 1,166 | ... | ... | ... |
| Merchants | 110 | ... | ... | ... |
| Midwest | 123 | ... | ... | ... |
| Omaha | 479 | ... | ... | ... |
| Union | 246 | ... | ... | ... |
| Others | ... | 8,464 | ... | ... |
| Totals | 28,280 | 20,501 | 10,838 | ... |

E. ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|---------------|--------------|
| Armour | 3,445 | 2,125 | 6,539 | 4,414 |
| Swift | 4,718 | 3,155 | 7,064 | 2,517 |
| Hunter | 1,358 | ... | 2,762 | ... |
| Hell | ... | 1,462 | ... | ... |
| Key | ... | 905 | ... | ... |
| Laclede | ... | 583 | ... | ... |
| Luer | ... | 1,375 | ... | ... |
| Totals | 9,521 | 5,280 | 20,890 | 6,931 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|----------------|---------------|--------------|---------------|--------------|
| Swift | 3,827 | 1,190 | 6,774 | 1,912 |
| Armour | 4,097 | 600 | 4,993 | 2,086 |
| Others | 7,399 | 746 | 2,524 | 238 |
| Totals* | 15,323 | 2,536 | 14,291 | 4,236 |

*Does not include 20 cattle, 1 calf, 4,149 hogs and 6,519 sheep direct to packers.

SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|-----------|---------------|---------------|
| Armour | 3,790 | 7 | 7,099 | 2,711 |
| Cudahy | 2,032 | ... | 4,844 | 936 |
| Swift | 3,156 | ... | 2,750 | 1,774 |
| Butchers | 454 | ... | 1 | ... |
| Others | 7,497 | 38 | 4,929 | 6,215 |
| Totals | 16,929 | 45 | 19,623 | 11,636 |

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|------------|--------------|--------------|
| Cudahy | 1,975 | 870 | 1,260 | 1,000 |
| Kansas | 399 | ... | ... | ... |
| Dunn | 127 | ... | ... | ... |
| Dold | 89 | ... | 505 | ... |
| Sunflower | 16 | ... | 37 | ... |
| Pioneer | 106 | ... | ... | ... |
| Excel | 754 | ... | ... | ... |
| Others | 1,899 | ... | ... | ... |
| Totals | 5,365 | 870 | 1,802 | 1,000 |

MILWAUKEE

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|--------------|------------|
| Packers | 1,423 | 3,221 | 3,641 | 655 |
| Others | 1,547 | 1,187 | 335 | 220 |
| Totals | 2,970 | 4,408 | 3,976 | 875 |

LOS ANGELES

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|--------------|-------|
| Armour | 212 | 110 | 186 | ... |
| Cudahy | ... | ... | ... | ... |
| Swift | 489 | ... | ... | ... |
| Wilson | 69 | 33 | ... | ... |
| Ideal | 764 | ... | ... | ... |
| Acme | 473 | ... | ... | ... |
| Atlas | 348 | ... | ... | ... |
| Commercial | 493 | ... | ... | ... |
| Machlin | 630 | ... | ... | ... |
| Clougherty | 29 | ... | 479 | ... |
| Coast | 118 | ... | ... | ... |
| United | 84 | 19 | 450 | ... |
| Gr. West | 461 | ... | ... | ... |
| Others | 2,713 | 1,185 | 640 | ... |
| Totals | 7,733 | 1,347 | 1,755 | ... |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|------------|--------------|---------------|
| Armour | 1,498 | 280 | 2,234 | 17,662 |
| Swift | 1,873 | 302 | 1,581 | 10,726 |
| Cudahy | 932 | 62 | 1,553 | 1,487 |
| Kahn's | 414 | 0 | 0 | 0 |
| Others | 4,953 | 268 | 1,906 | 574 |
| Totals | 9,670 | 912 | 6,954 | 30,449 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|---------------|--------------|
| Gall | ... | ... | ... | 285 |
| Kahn's | ... | ... | ... | ... |
| Meyer | ... | ... | ... | ... |
| Schlachter | 134 | 53 | ... | 25 |
| Northside | ... | ... | ... | ... |
| Others | 4,528 | 1,368 | 12,247 | 1,228 |
| Totals | 4,662 | 1,421 | 12,247 | 1,538 |

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|---------------|---------------|--------------|---------------|---------------|
| Armour | 4,656 | 2,380 | 9,626 | 2,798 |
| Bartusch | 950 | ... | ... | ... |
| Cudahy | 1,227 | 232 | ... | 386 |
| Rifkin | 897 | 87 | ... | ... |
| Superior | 1,245 | ... | ... | ... |
| Swift | 6,417 | 1,803 | 16,734 | 4,410 |
| Others | 2,319 | 1,400 | 6,919 | 2,478 |
| Totals | 17,711 | 5,852 | 33,279 | 10,072 |

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------------|--------------|--------------|--------------|
| Armour | 2,056 | 3,645 | 526 | 1,976 |
| Swift | 3,464 | 2,724 | 643 | 3,355 |
| Bl. Bonnet | 20 | 10 | ... | ... |
| City | 194 | 3 | 15 | ... |
| Rosenthal | 168 | 22 | ... | ... |
| Totals | 6,102 | 6,404 | 1,184 | 5,331 |

TOTAL PACKER PURCHASES

| | Week Ended | Prev. Week | Cor. 1952 |
|--------|------------|------------|-----------|
| Cattle | 170,565 | 198,146 | 133,862 |
| Hogs | 169,241 | 197,681 | 219,987 |
| Sheep | 97,223 | 84,678 | 84,817 |

CORN BELT DIRECT TRADING

Des Moines, Ia., Sept. 9—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

| | | |
|--------------|-----|---------------|
| 160-180 lbs. | ... | \$18.25@22.50 |
| 180-240 lbs. | ... | \$21.25@24.50 |
| 240-300 lbs. | ... | \$22.50@24.50 |
| 300-400 lbs. | ... | \$22.00@23.75 |

Sows:

| | | |
|--------------|-----|---------------|
| 270-300 lbs. | ... | \$21.75@23.00 |
| 440-550 lbs. | ... | \$18.75@21.25 |

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

| | This week estimated | Last week actual |
|---------|---------------------|------------------|
| Sept. 3 | 42,000 | 27,000 |
| Sept. 4 | 34,500 | 26,500 |
| Sept. 5 | 22,000 | 23,500 |
| Sept. 7 | Holiday | 33,500 |
| Sept. 8 | 53,500 | 35,500 |
| Sept. 9 | 35,000 | 31,000 |

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended September 5 with comparisons, are shown in the following table:

| | Cattle | Hogs | Sheep |
|---------------|-----------|------------|-----------|
| Week to date | 307,000 | 277,000 | 173,000 |
| Previous week | 358,000 | 328,000 | 196,000 |
| Same wk. 1952 | 265,000 | 357,000 | 229,000 |
| 1953 to date | 9,652,000 | 13,614,000 | 5,504,000 |
| 1952 to date | 7,854,000 | 17,551,000 | 5,208,000 |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Sept. 3:

| | Cattle | Calves | Hogs | Sheep |
|--------------|--------|--------|-------|--------|
| Los Angeles | 9,000 | 1,950 | 2,000 | 200 |
| N. Portland | 3,450 | 600 | 1,600 | 2,925 |
| S. Francisco | 1,800 | 450 | 800 | 10,325 |

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

| STEERS AND HEIFERS: Carcasses | | BEEF CURED: | |
|-------------------------------|--------|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 10,024 | Week ending Sept. 5, 1953.. | 16,040 |
| Week previous | 13,498 | Week previous | 8,975 |
| Same week year ago | 10,097 | Same week year ago | 7,260 |

| COW: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | 1,368 |
| Week previous | 1,237 |
| Same week year ago | 1,481 |

| BULL: | |
|-----------------------------|-----|
| Week ending Sept. 5, 1953.. | 366 |
| Week previous | 402 |
| Same week year ago | 557 |

| VEAL: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 6,827 |
| Week previous | 8,767 |
| Same week year ago | 11,106 |

| LAMB: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 23,414 |
| Week previous | 47,188 |
| Same week year ago | 28,564 |

| MUTTON: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | 402 |
| Week previous | 1,944 |
| Same week year ago | 338 |

| HOG AND PIG: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | 5,960 |
| Week previous | 6,708 |
| Same week year ago | 7,827 |

| PORK CUTS: | |
|-----------------------------|-----------|
| Week ending Sept. 5, 1953.. | 764,400 |
| Week previous | 1,148,116 |
| Same week year ago | 1,420,203 |

| BEEF CUTS: | |
|-----------------------------|---------|
| Week ending Sept. 5, 1953.. | 295,444 |
| Week previous | 210,408 |
| Same week year ago | 151,162 |

| VEAL AND CALF CUTS: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | 2,395 |
| Week previous | 8,641 |

| LAMB AND MUTTON: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | 1,875 |
| Week previous | 1,592 |
| Same week year ago | 1,448 |

| PORK CURED AND SMOKED: | |
|-----------------------------|---------|
| Week ending Sept. 5, 1953.. | 276,702 |
| Week previous | 507,665 |
| Same week year ago | 422,821 |

| LARD AND PORK FATS: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 1,357 |
| Week previous | 16,920 |
| Same week year ago | 24,803 |

LOCAL SLAUGHTER

| CATTLE: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 9,528 |
| Week previous | 10,695 |
| Same week year ago | 6,914 |

| CALVES: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 11,265 |
| Week previous | 16,160 |
| Same week year ago | 9,441 |

| HOGS: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 33,861 |
| Week previous | 43,089 |
| Same week year ago | 40,863 |

| SHEEP: | |
|-----------------------------|--------|
| Week ending Sept. 5, 1953.. | 39,266 |
| Week previous | 45,636 |
| Same week year ago | 36,564 |

COUNTRY DRESSED MEATS

| VEAL: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | |
| Week previous | |
| Same week year ago | 4,851 |

| HOG: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | |
| Week previous | |
| Same week year ago | |

| LAMB AND MUTTON: | |
|-----------------------------|-------|
| Week ending Sept. 5, 1953.. | |
| Week previous | |
| Same week year ago | 130 |

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending Sept. 5, was reported by the U. S. Department of Agriculture as follows:

| City or Area | Cattle | Calves | Hogs | Sheep & Lambs |
|---|---------|---------|---------|---------------|
| Boston, New York City Area ¹ | 10,555 | 12,555 | 35,982 | 45,047 |
| Baltimore, Philadelphia | 7,121 | 1,445 | 19,160 | 1,433 |
| Cincinnati, Cleveland, Detroit..... | 15,300 | 5,343 | 63,961 | 10,873 |
| Indianapolis | 25,976 | 6,985 | 48,743 | 15,776 |
| Chicago Area | 28,110 | 18,104 | 70,577 | 10,828 |
| St. Paul-Wis. Areas ² | 20,864 | 11,821 | 50,445 | 11,152 |
| St. Louis Area ³ | 10,077 | 13 | 19,144 | 7,841 |
| Sioux City | 29,990 | 1,579 | 32,957 | 16,722 |
| Omaha | 22,944 | 7,573 | 19,401 | 8,767 |
| Kansas City | 26,574 | 6,090 | 173,264 | 31,871 |
| Iowa-So. Minnesota ⁴ | 11,736 | 14,147 | 26,704 | Available |
| Louisville, Evansville, Nashville, Memphis | 8,322 | 6,350 | 21,309 | |
| Georgia-Alabama Areas ⁵ | 21,795 | 8,991 | 27,581 | 13,918 |
| St. Joseph, Wichita, Oklahoma City | 19,489 | 13,442 | 9,772 | 10,853 |
| Ft. Worth, Dallas, San Antonio | 13,676 | 1,644 | 9,682 | 28,042 |
| Denver, Ogden, Salt Lake City | 26,104 | 2,555 | 22,571 | 27,431 |
| Los Angeles, San Francisco Areas ⁶ | 6,621 | 1,447 | 8,543 | 6,723 |
| Portland, Seattle, Spokane | 303,256 | 120,057 | 659,496 | 247,277 |
| Grand total | 315,736 | 119,818 | 743,506 | 254,657 |
| Total previous week | 216,037 | 90,288 | 746,005 | 226,241 |
| Total same week, 1952 | | | | |

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton. Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Sept. 4

| | Cattle | Calves | Hogs |
|-----------------------------------|--------|--------|--------|
| Week ending Sept. 4..... | 2,994 | 1,366 | 9,778 |
| Week previous (five days)..... | 2,541 | 1,577 | 9,355 |
| Corresponding week last year..... | 1,872 | 1,414 | 11,658 |

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended August 29, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK-YARDS | GOOD STEERS | | VEAL CALVES | | HOGS* | | LAMBS | |
|------------------|----------------|---------|-----------------|---------|------------------------------|---------|-------------------|---------|
| | Up to 1600 lb. | | Good and Choice | | Grade B ¹ Dressed | | Good Handyweights | |
| | 1953 | 1952 | 1953 | 1952 | 1953 | 1952 | 1953 | 1952 |
| Toronto | \$19.74 | \$24.52 | \$22.00 | \$28.82 | \$34.60 | \$25.60 | \$26.00 | \$27.83 |
| Montreal | 21.00 | 25.50 | 21.55 | 26.85 | 34.60 | 25.61 | 22.50 | 26.10 |
| Winnipeg | 16.15 | 23.50 | 19.50 | 24.00 | 32.10 | 24.60 | 21.00 | 24.68 |
| Calgary | 19.31 | 23.65 | 19.33 | 24.39 | 33.75 | 24.90 | 18.90 | 26.25 |
| Edmonton | 19.00 | 23.75 | 18.75 | 24.00 | 33.35 | 25.50 | 19.25 | 23.75 |
| Lethbridge | 18.50 | 23.06 | | 23.25 | 33.45 | 24.55 | 19.50 | |
| Pr. Albert | 18.80 | 22.65 | 17.85 | 23.75 | 30.60 | 23.35 | 19.00 | 23.50 |
| Moose Jaw | 16.30 | 21.40 | 17.00 | 21.00 | 30.60 | 23.90 | 18.00 | 20.50 |
| Saskatoon | 16.50 | 22.50 | 19.00 | 24.50 | 30.60 | 23.60 | 19.30 | 23.25 |
| Regina | 15.90 | 21.85 | 17.60 | 23.60 | 30.60 | 23.60 | 22.75 | 23.25 |
| Vancouver | 18.90 | 23.25 | 22.70 | 23.50 | | 26.25 | | 26.50 |

*Dominion Government premiums not included.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: Yards 7-3134

We deal in
Straight or Mixed Cars
BEEF · VEAL
LAMB · PORK
AND OFFAL

● Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

● Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

RED SEAL
CERTIFIED CASING COLORS
Especially made for coloring sausage casings

WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. · ST. LOUIS 6, MO.



BARLIANT'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

| | |
|--|-----------|
| 6438—HOG DEHAIRER: Rujak #75-2, complete with 2 HP. mtr. & starter, like new, used less than 10 hrs. | \$2250.00 |
| 6012—CONVEYOR TABLE: stainless steel, 50" x 53", 12" stainless mesh belt, complete with motor & drive | 2200.00 |
| 6130—HOG HOIST: Boss Jr. 3 HP. mtr., like new, used less than 10 hrs. | 900.00 |
| 5278—BELLY ROLLER: Sr. Boss, double roller, with motor | 900.00 |
| 5642—BEEF DROPPER: Boss, for raising or lowering several dressed sides one time, 5 HP. mtr. | 525.00 |
| 6130—TRIPE WASHER: 36" x 36" perf. cylinder, tight & loose pulley drive | 400.00 |
| 4337—TOOTH EXTRACTOR: Anco #566, re-conditioned | 250.00 |
| 5639—BAND SAW Jones Superior #52, 36", with 5 HP. mtr. | 350.00 |
| 6005—BAND SAW: Jones Superior, 20", stainless steel table | 225.00 |
| 4808—SAW: All American, 13 1/2" wheel, stainless steel stationary table, with 1 1/2 HP. mtr. | 225.00 |
| 6330—SEPARATING TABLE: Globe, galv. iron, 6' x 4'. New, never used | 270.00 |
| 6360—CLEAVERS: (247) Simmonds-Worden & White #91, 12"-13"-14" blades ca. | 8.00 |
| 6102—BEEF TROLLEYS: hindqtr. short hooks, ea. | .75 |
| 6103—BEEF TROLLEYS: foreqtr. long hooks, ea. | .85 |

Sausage Equipment

| | |
|---|-----------|
| 6293—REVOLVING BAKE OVEN: Randall #62-G, 64 loaf cap., gas fired, used 1 week, like new | \$1350.00 |
| 6163—SMOKEHOUSE: Atmos, complete with smoker, water cooling unit, blower, controls, door frame & 2 doors, size door frame 54" x 7" high, 2 cage size | 1100.00 |
| 5306—BARREL WASHER: Globe, late model, used 1 year, in excellent condition | 1200.00 |
| 5768—SILENT CUTTER: Buffalo #70-B, center dump, 800% cap. less motor, reduced to 1 | 1750.00 |
| 6512—SILENT CUTTER: Buffalo #45, with 25 HP. mtr. & starter, self emptying, guaranteed in excellent condition | 1950.00 |
| 5772—SILENT CUTTER: Buffalo #43A, can be arranged for V-belt drive, no mtr. | 575.00 |
| 5813—MIXER: Buffalo #5, 1500% cap., recon. | 1350.00 |
| 6453—GRINDER: Buffalo #6-B, 25 HP. | 875.00 |
| 6477—GRINDER: Cleveland Klean-Kut #6, type B, 5 HP. mtr. | 450.00 |
| 6472—STUFFER: Globe, 500% cap. | 900.00 |
| 6333—STUFFER: Globe, 200% cap. 1 mo. old, original new starter guarantee | 1100.00 |
| 6364—SLICER: U.S. #150 G, for slicing & pre-packaging, slices, counts, stacks, shingles, like new, used only few days | 875.00 |
| 6182—DICER: Buffalo, mdl. F.C. ser. #211, 2 HP. mtr. | 600.00 |
| 6423—PATTY MAKER: Hollywood | 375.00 |
| 6269—COOKER: Jourdan, 1 compartment for sausage cages, galv. framework, masonite sides, complete with pan, pump | 300.00 |
| 6026—SAUSAGE COOK TANK: two compartment, drain each end, 8' x 3' for 42" long sticks | 175.00 |
| 6010—HAM MOLD WASHER: Ham Boiler Corp. heavy cast alum. bowl, less mtr. | 225.00 |
| 6473—HAM MOLDS: (165) Adelman #92X, stainless steel, 11" x 6" x 5 1/4", 112 hams, ea. | 12.00 |
| 6412—LOAF MOLDS: (95) N.F.O. 11" x 4" x 4", alum., with spring covers ca. | 3.00 |

Rendering Equipment

| | |
|---|-----------|
| 6436—COOKER: Rujak 4' x 10', 20 HP. mtr. with Herringbone Gear Drive, used 6 mos. | \$3750.00 |
| 6437—PRESS & PUMP: Boss 600 ton, steam driven | 4000.00 |
| 5781—EXPPELLER: Red Lion, complete with 15 HP. mtr., steam heated feed arrangement, silent V-drive, like new, used less than 50 hrs. | 4950.00 |
| 6135—HOG GRINDER: Diamond #38, ser. 13446, 50 HP. motor | 2250.00 |
| 6064—HASHER-WASHER: Anco, 28" x 98" cylinder, with Anco #531 Entrail-Cutter purchased new to use on machine, 5 HP. mtr. | 1475.00 |

All Offerings Subject to Confirmation and Prior Sale

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLiffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.00; additional words, 20c each. "Position wanted," special rate: minimum 20 words, \$3.00; additional words, 15c each. Count

address or box numbers as 8 words. Headlines 76c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

WORKING FOREMAN: Sausage department. Well established eastern sausage manufacturing plant desires good all around working foreman, who is fully experienced in all phases of sausage operations. Excellent opportunity for right man, as we are growing organization with unlimited possibilities. Write, giving complete data on background and experience. All replies held strictly confidential. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: Well established eastern sausage manufacturer (4 plants) with high quality reputation, loaves and specialty items, has opening for experienced superintendent. This position offers unlimited possibilities. Write giving complete resume of background and experience. All replies held strictly confidential. W-328, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

PLANTS FOR SALE

WANT BID FOR 14,500 SQ. FT. WHOLESALE MEAT BUILDING—CHICAGO U.S. ARMY INSPECTION IN FORCE

Owner planning retire. Est. 25 yrs. Suppliers to rest., hotels, inst., etc. Sales \$500,000 yr. Complete, modern equip.: rails, trolleys, floor, rail scales, 5,000 sq. ft. coolers, 3,500 cu. ft. deep freeze, Re-inforced concrete bldg. 14,500 sq. ft. Real estate alone worth \$100,000. Sell real estate, with or without business, good will, trucks, etc. Small down pymt., bal. like rent. ALRIK CO., 1607 W. Howard St., Chicago. Phone BR. 4-2680.

RESTAURANT PROVISION COMPANY: For sale. Handles meats, seafoods, institutional canned goods and paper goods. A leading consumer frozen food line available. Equipment—three 1 1/2 ton trucks, two coolers, one freezer, scales, new band saw, stacker slicer, patty machine, cube machine, tables, counter, stock all fresh and salable. This year's sales should be over \$250,000.00. Located in growing industrial town in Midwest. Only business of its kind within 40 miles. FS-315, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WHOLESALE AND RETAIL: A good going market with sausage kitchen, slaughterhouse. Large parking lot. 2-6 room apartment upstairs. For information write to FS-327, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: A wholesale and retail packinghouse market in the vicinity of Detroit. Reason for selling, owner leaving for the south. For information write Mrs. T. Graham, 29005 Chippewa, Detroit 10, Mich.

BUSINESS OPPORTUNITIES

BARBECUED CHICKENS, RIBS. Smoked turkeys, dressed pheasants, rainbow trout, barbecue sauce, salad dressing, hickory smoking sawdust. Delta Supply Co., Belzoni, Miss.

ATTENTION MEAT PACKERS: And sausage men. I have proven formula on a new product called Hamaloney. Use excess too-fat beef trimmings and nothing else. Will net 75% profit. Only one formula for each county. Name yours. \$50.00. W-322, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

**SAUSAGE CASINGS
ANIMAL GLANDS**

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

YOUR PACKAGED MEATS

NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

KIWI CODERS CORPORATION

3804-06 N. Clark St. Chicago 13, Illinois

6—Anderson EXPPELLERS, all sizes.
1—Mech. Mfg. Co. 5'x16 COOKER-MELTER.
6—150, 350, 600, 800 gal. Dopp Seamless KETTLES.

1—Davenport #3A DEWATERER, motor driven. We also have a large stock of Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Hydraulic Curb Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 38, N. Y.

REFRIGERATED TRUCK

This unit is a new demonstrator, consisting of insulated 12 ft. truck body. Complete over the road refrigeration unit and new Chevrolet truck. Can be bought with or without truck at substantial discount. Call FOX BODY CO., Chicago: Calumet 5-1969 or 3338 Janesville, Wisconsin.

1—Model #54B Buffalo self emptying silent cutter, 350 to 400 lb. finished bowl capacity equipped with 40 H.P. motor 3 phase 60 cycles 220/440 volts and magnetic starter. Price \$2000.00. FS-326, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

1—Buffalo Stuffer 200% capacity, like new, complete with meat valve, Rockford "A" stainless steel filler, type L 25 stuffing tube for 500% stuffer. Price \$750.00. ALSIDE, Inc., 1415 W. Waterloo Road, Akron 14, Ohio.

★ ANDERSON EXPPELLERS ★

All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penna.

Two—Hayssen Over Wrap 15 Wiener machines in good mechanical condition. Priced right. FS-319, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HICKORY SAWDUST: Low prices! Furniture, floor polish. Barbecued chickens, ribs! Barbecue sauce. Salad dressing. Request circular. Delta Supply Co., Belzoni, Miss.

EQUIPMENT WANTED

ANCO BACON SLICER and Anco frozen meat slicer. Prefer slicers with moving table. Must be in good condition. Also wanted, ice compressors size 6 x 6, 7 1/2 x 7 1/2 or 8 x 8 with condensers and motors. Toledo scales, house trucks with rubber wheels, meat rails and hangers, galvanized or stainless steel boning tables, sausage stuffer, grinder, mixer and silent cutter. State sizes, makes, condition and age. Reply to Box EW-314, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 60 or 80 H.P. 100 lbs. pressure oil fired boiler. State location, style, number oil, condition of tubes, and condensate pump, age and price. EW-311, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 500 ton curb press, 4 x 10 cooker, lard roll. Anderson duo and super duo expellers, filter presses. Contact Box EW-33, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

Head-
ants 75c
Coe-

ers and
nes and
lers for
e Meat

m.

Illinois

ER.

driven.
um and
rosses,
cutters,

C.
N. Y.

of in-
ie road
c. Can
tantial
alumet

cutter,
d with
volts
FS-326,
st St..

com-
ainless
tuffer.
aterloo

★
IS.
Penna.

nes in
S-319.
Huron

niture.
ebecue
Delta

meat
ust be
essors
ensors
with
anized
tuffer.
sizes.
V-314.
Huron

l fired
condi-
price.
15 W.

ooker.
ellers.
NA-
New

1953